

Pumpkin-Pie Millet Porridge



Adapted from: www.naturallyella.com

Prep time: 5 mins

Cook time: 25 mins

Total time: 30 min

Yield: 2

Ingredients:

½ cup uncooked millet

1 1/3 cups water

1/3 cup pumpkin puree

½-1 teaspoon cinnamon

¼ teaspoon ginger

Toasted almonds

Sweetener of preference (Sucanat, Molasses, **Maple Syrup** or **Honey**)

Instructions:

1. Combine millet, water, pumpkin and spices together in a sauce pan. Stir and bring to a boil, then cover and reduce heat down to a simmer. Let cook for 20-30 minutes until millet is cooked and tender. Stir and check occasionally while cooking, adding extra water as needed. It is all about the kind of texture and consistency you want.
2. When almost done, add a bit of your sweetener and taste. Start on the low end (a teaspoon or two) and continue until you've reached a desired sweetness.
3. Remove from heat and serve with toasted almonds (and a bit of almond milk if you like!)