Apple crumble porridge

There is nothing better than cosying up with a warm bowl of porridge on a cold morning! The apple crumble flavours of this porridge make it even more delicious and comforting.



• Serves : **2**

• Prep : 2 min

• Cook : **5-10 min**

Vegetarian

• Contains nuts

Breakfast

Ingredients

- 1 cup rolled oats
- 2 cups water
- 1 sprinkle cinnamon
- 1 sprinkle nutmeg
- 1 large green apple, cubed, plus reserve some cubes for the topping
- Handful roasted almonds, chopped
- Sprinkle pepitas
- 1 teaspoon honey
- Milk to serve, if desired

Method

- **1.** Add the oats, water and spices to a saucepan over medium heat. Stir the ingredients together and allow to come to a gentle simmer.
- 2. Simmer the porridge for a couple of minutes before adding in the chopped apple. Continue to stir until the oats are thickened and have soaked up all the water, and the apple is heated through.
- **3.** Divide the porridge between two serving bowls. Top with the remaining apple, roasted almonds and pepitas. Drizzle the honey over the top and serve with milk if desired. Enjoy!