

# Overnight Oatmeal

## Ingredients

- 2 cups rolled oats
- 1/3 cup evaporated cane juice (or other sugar)
- 1 1/2 teaspoons cinnamon
- 1/2 teaspoon salt
- 1 cup milk
- 1/2 buttermilk
- 1/2 cup water
- 3 tablespoons butter, melted (but not hot)
- 2 tablespoons honey
- 2 teaspoons vanilla
- 1 egg



## Instructions

1. Start melting butter. Add in honey and stir until combined.
2. Mix together oats, sugar, cinnamon, and salt. Set aside.
3. Add butter/honey mixture, milk, vanilla, and egg to a mixing bowl. Whisk together.
4. Mix dry and wet ingredients together.
5. Butter an 8-inch pan. Pour mixture into pan. Place in the refrigerator overnight.
6. Bake in a preheated 375 degree oven for 20 minutes. Remove cover and bake for 10 more minutes.
7. Serve with sliced bananas, toasted nuts, maple syrup, milk, and more butter.