Prep time: 5 minutes

Cooking time: 10 minutes

Makes: 2 cups



Ingredients

2 cups nonfat or 1% milk or water

1 cup quick-cooking or old fashioned oats

¼ teaspoon salt

1 apple, cored and cut into chunks

⅓ teaspoon cinnamon

1 Tablespoon brown sugar

1/2 teaspoon **nutmeg**, if desired

Directions

- 1. Bring the milk or water to a boil in a saucepan.
- Add the oats, salt and apple. Cook over medium heat for 1 minute if using quick-cooking oats or 7 to 10 minutes if using old fashioned oats. Stir a couple of times while cooking.
- Remove from heat. Stir in cinnamon, brown sugar and nutmeg, if desired.

Variations

- ◆ Add bite-sized dried fruit pieces like raisins, apricots or cranberries in step 2, or sprinkle on top when serving.
- Sprinkle chopped nuts on top when serving.

Nutrition Facts

2 servings per container

Serving size 1 cup (392g)

Amount per serving Calories

360

% I	Daily Value*
Total Fat 6g	8%
Saturated Fat 2g	10%
Trans Fat 0g	
Cholesterol 15mg	5%
Sodium 280mg	12%
Total Carbohydrate 61g	22%
Dietary Fiber 7g	25%
Total Sugars 29g	
Includes 7g Added Sugars	14%

Protein 16g

Vitamin D 3mcg	15%	Calcium 333mg	25%
Iron 2mg	10%	Potassium 107mg	2%
Vitamin A 2mcg	0%	Vitamin C 5mg	6%

^{*} The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



Whole Grains Storage Guide

Heat, air and light can make whole grains taste and smell spoiled. Store whole grains in a cool, dry and dark location or choose a container that keeps light out. Store in airtight containers.

- Intact whole grains will keep for up to 6 months in the cupboard, longer in the refrigerator, and up to a year in the freezer.
- Ground whole grains will keep for 1 to 3 months in the cupboard or 2 to 6 months in the refrigerator or freezer.