

Chocolate Porridge

Prep time: 2 minutes

Cook time: 10 minutes

Serves 2

Ingredients

1 3/4 cup milk (or almond milk)

1 cup **Alison's Pantry wholegrain oats**

2 teaspoons cacao powder (or a good quality cocoa powder)

1 tablespoon rice malt syrup (you can use maple syrup or honey)

1 banana, sliced

1 teaspoon cacao nibs

1/4 cup **Alison's Pantry natural macadamia nuts**, chopped

Method

1. In a medium sized sauce pan and over a medium heat, bring milk to a simmer. Stir in cacao powder and rice malt syrup.
2. Bring to a gentle boil then reduce heat and add in oats. Stir for 5 minutes or until porridge thickens
3. Remove from heat and let porridge sit for 2 minutes. This will help it thicken further.
4. Serve in bowls topped with banana, sprinkled with cacao nibs and macadamia nuts.

This recipe was created by Julia & Libby for Alison's Pantry