



## Gingerbread Cookie Overnight Oats

2 servings

8 hours

### Ingredients

- 1 cup Oats
- 3/4 cup Cow's Milk, Reduced Fat
- 3/4 cup Plain Greek Yogurt (divided)
- 1/4 cup Almond Butter
- 2 tbsps Maple Syrup
- 2 tsps Blackstrap Molasses
- 1 tsp Cinnamon (plus extra for topping)
- 1/2 tsp Ground Ginger
- 1/4 tsp Nutmeg
- 1/8 tsp Whole Cloves
- 1/8 tsp Ground Allspice

### Directions

1

In a large bowl, combine the oats, milk, half of the yogurt, almond butter, maple syrup, molasses, cinnamon, ginger, nutmeg, cloves, and allspice. Mix well. Seal the bowl and refrigerate overnight or for at least eight hours.

2

Divide the oats evenly between bowls or containers. Top with the remaining yogurt and cinnamon. Enjoy!

### Notes

**Leftovers:** Refrigerate in an airtight container for up to four days.

**Serving Size:** One serving is approximately one cup.

**Make It Vegan:** Use a dairy-free milk alternative and a dairy-free yogurt alternative.