Gingerbread porridge with candied pecans

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This is a delicious porridge will bring a bit of magic to your morning. It's so satisfying and nourishing, too.

Ingredients

- ½ cup [rolled oats](#)
- 2 to 3 cm piece of ginger, peeled and grated (or ½ teaspoon ground ginger)
- ½ tsp ground cinnamon
- ¼ tsp ground nutmeg
- Pinch of ground cloves
- Tiny pinch of salt flakes
- 1 cup [almond milk](#), plus an extra ½ cup if needed
- 1 tbsp maple syrup

Candied pecans

- 1 cup [pecans](#)
- 1 tbsp coconut oil melted with 1 tbsp maple syrup
- ¼ tsp ground cinnamon

- Tiny pinch of salt flakes

Method

To make the candied pecans, heat the oven to 180°C and line a baking tray with baking paper. Spread the pecans over the prepared tray. Add the remaining ingredients and mix with your hands (it's the best way to add love to your meals) until the pecans are well coated. Bake for about 15 minutes, or until the house is filled with the aroma of maple syrup. Remove from the oven and allow to cool a little.

Place the oats, ginger, spices, salt, almond milk and maple syrup in a saucepan over a medium heat. Bring to the boil then reduce the heat and simmer for about 5 minutes, or until the oats are cooked. Transfer to serving bowls and top with a few candied pecans. Store leftover pecans in an airtight container in the pantry.

This recipe is from *The Happy Life* by Lola Berry.
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