**Spiced Pumpkin Oatmeal**

Source: The Get Healthy, Go Vegan Cookbook by Neal Barnard, MD, and Robyn Webb

Serve this warm breakfast staple with nondairy milk. For a special treat, try pumpkin spice flavored soy milk.

**About the Recipe**

274 Calories · 6.5 g Protein · 8.2 g Fiber

Breakfast

Oats are rich in soluble fiber, which can help lower your cholesterol.

**Ingredients**

Makes 4 Servings

- 2 c (162 g) rolled oats
- 4 c (950 mL) water
- 1/3 c (53 g) raisins
- 1/4 c (40 g) dried cranberries
- 1 c (240 mL) canned pumpkin
- 2 tbsp (30 mL) agave nectar
- 4 tsp (20 mL) ground cinnamon
- 1/2 tsp (2.5 mL) ground nutmeg
- 1/2 tsp (2.5 mL) ground ginger
- 1/2 tsp (2.5 mL) vanilla extract

**Directions**

1. Combine all ingredients in saucepan. Cook over medium heat until liquid is mostly absorbed, stirring occasionally.
Nutrition Facts

Per serving

**Calories:** 274  
**Fat:** 3.1 g  
  - **Saturated Fat:** 0.6 g  
  - **Calories from fat:** 9.6%  
**Cholesterol:** 0 mg  
**Protein:** 6.5 g  
**Carbohydrate:** 58.4 g  
**Sugar:** 20.7  
**Fiber:** 8.2 g  
**Sodium:** 28 mg  
**Calcium:** 105 mg  
**Iron:** 3.6 mg  
**Vitamin C:** 3 mg  
**Beta-Carotene:** 4,254 mcg  
**Vitamin E:** 1 mg