



Gingerbread Spice Overnight Oats

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Gingerbread Spice Overnight Oats has all the sweet and spicy flavor we love about gingerbread. Perfect for a busy weekday morning around the holidays, this recipe tastes just like a classic holiday cookie.

Ingredients

- 1/2 cup [Quaker® Oats \(quick or old fashioned, uncooked\)](#)
- 1/2 cup milk
- 2 tablespoons chopped pecans
- 1/2 tablespoon brown sugar
- 1 teaspoon gingerbread spice (recipe below)
- 1 tablespoon raisins (optional)

Gingerbread Spice

- 2 tablespoons ground cinnamon
- 2 tablespoons ground ginger
- 2 tablespoons ground allspice
- 1 tablespoon ground nutmeg
- 1 tablespoon ground cloves (optional)

Cooking Instructions

1. Add Quaker® Oats to your container of choice, pour in milk, add in raisins and pecans.
2. Sweeten by topping with brown sugar and 1 teaspoon gingerbread spice before refrigerating overnight.
3. Rise, shine, and enjoy.
4. Let steep for at least 8 hours in a refrigerator 40° F or colder.
5. Best to eat within 24 hours.