

## **Eggnog Overnight Oats**





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All it takes is just 5 ingredients to create this festive breakfast option. Eggnog Overnight Oats is a fun way to indulge in the flavors of the holiday season including walnuts, nutmeg, and cranberries.

## **Ingredients**

- 1/2 cup Quaker® Oats (quick or old fashioned, uncooked)
- 1/2 cup low-fat eggnog
- 1/8 cup walnuts, chopped
- 1 tsp nutmeg
- 1 tbsp dried cranberries

## **Cooking Instructions**

- 1. Add Quaker® Oats to your container of choice, pour in eggnog, add in walnuts, nutmeg, and cranberries before refrigerating overnight.
- 2. Rise, shine, and enjoy.
- 3. Let steep for at least 8 hours in a refrigerator 40°F or colder.
- 4. Best to eat within 24 hours.