

Warm Coconut Millet Breakfast



Serves 2-4

1 cup unsweetened almond milk

$\frac{3}{4}$ cup coconut milk

$\frac{3}{4}$ teaspoon pure vanilla extract

2 teaspoons – 1 $\frac{1}{2}$ Tablespoons raw honey (optional)

2 teaspoons – 1 $\frac{1}{2}$ Tablespoons Grade A maple syrup (optional)

$\frac{1}{8}$ teaspoon sea salt

$\frac{1}{4}$ teaspoon ground cinnamon

$\frac{1}{4}$ teaspoon ground cardamom (this is amazing here)

2 cups COOKED millet

3 Tablespoons unsweetened flaked coconut

2 Tablespoons chopped pistachios or almonds or walnuts (optional)

2 Tablespoons toasted unsweetened, flaked coconut (optional)

In a medium saucepan whisk together almond milk, coconut milk, vanilla, honey, maple syrup, salt, cinnamon and cardamom. Stir in millet and 3 Tablespoons coconut flakes, breaking up any clumps of millet. Bring mixture to a boil over medium heat, and lower to simmer. Simmer uncovered for 10 minutes, breaking up any remaining clumps of millet, until thickened. Remove from heat and serve with pistachios and toasted coconut flakes, if desired.