

Cinnamon Amaranth

2 cups organic amaranth

4 cups water

1 rounded teaspoon stevia

2 heaping teaspoons organic cinnamon

[Coconut milk](#)

Add all ingredients to a pan and stir to combine. Bring to a boil (careful, it only takes a minute or two and makes a terrible mess if left to boil over!), reduce heat and simmer uncovered for 15 minutes. I usually stir once during the cooking process. Remove from heat, stir well to mix in the remaining water and add coconut milk. I like my amaranth on the thinner side so I'll add the milk until I get my favorite consistency. Discover your preference and enjoy!