

Low-Glycemic Grain-Free Hot Cereal

A blood sugar-friendly breakfast bowl that mimics traditional oatmeal using fiber-rich seeds and nuts for sustained energy without the glucose spike.

Prep: 3 min

Cook: 2 min

Total: 5 min

Servings: 1

GL 3.3 / GI 12

Ingredients

Low GI, high in healthy fats and protein, slows glucose absorption almond flour

Low GI, provides healthy fats, choose unsweetened to avoid added sugars unsweetened coconut flakes

Extremely low GI, rich in soluble fiber and omega-3s, stabilizes blood sugar flax meal

Very low GI, forms gel that slows digestion and glucose absorption chia seeds

Zero glycemic impact, natural non-nutritive sweetener, safe for diabetics monk fruit sweetener

May improve insulin sensitivity and lower blood sugar response ground cinnamon

Pinch for flavor balance sea salt

Low GI, choose unsweetened to avoid added sugars that spike glucose unsweetened vanilla almond milk

Pure extract adds flavor without affecting blood sugar vanilla extract

Low GI, healthy fats and protein further stabilize blood sugar response almond butter for topping

Low GI, adds protein and healthy fats for sustained energy chopped nuts and seeds for topping

Lower GI than most fruits, rich in fiber and antioxidants, portion-controlled fresh berries for topping

Instructions

Step 1

Gather all your dry ingredients: almond flour, unsweetened coconut flakes, flax meal, chia seeds, monk fruit sweetener, ground cinnamon, and a pinch of sea salt. Combine them in a small saucepan, stirring well to distribute the ingredients evenly throughout the mixture.

Step 2

Pour the unsweetened vanilla almond milk into the saucepan with the dry ingredients, then add the vanilla extract. Stir everything together until the dry ingredients are fully moistened and no dry pockets remain.

Step 3

Place the saucepan over high heat and bring the mixture to a rolling boil, stirring occasionally to prevent sticking. Watch carefully as it heats, as the chia seeds and flax meal will begin absorbing liquid quickly.

Step 4

Once the mixture reaches a boil, immediately reduce the heat to medium. Allow it to simmer gently for 60 to 90 seconds, stirring constantly. The cereal will start to thicken, but remember it will continue thickening significantly as it cools, so avoid overcooking.

Step 5

Remove the saucepan from heat when the mixture has a slightly loose, pourable consistency. Transfer the hot cereal to your serving bowl and let it rest for 2 to 3 minutes to cool slightly and reach the perfect creamy texture.

Step 6

If the cereal becomes too thick after cooling, stir in a small splash of additional almond milk to achieve your desired consistency. The chia seeds will have created a gel-like texture similar to traditional oatmeal.

Step 7

Add your toppings strategically for blood sugar management: start with a tablespoon of almond butter for healthy fats, sprinkle with chopped nuts and seeds for protein and crunch, then finish with a small portion of fresh berries such as blueberries or raspberries. Serve immediately while warm and enjoy your blood sugar-friendly breakfast bowl.