

# WAYS WITH WEETABIX

How do you eat Weetabix? There are many, many ways to enjoy your Weetabix! Try them all, and experiment, and then decide what's right for you! Also check out some of the many recipes involving Weetabix—Weetabix cake, muffins, and pancakes, are also brilliant!



## With Yogurt:

Weetabix is brilliant with yogurt - both crushed and mixed up, or in greater chunks! If you leave the yogurt a little while, it'll soak into the Weetabix for a very interesting soft texture, too, but having it crunchy is also great!

In addition, you can use Weetabix with milk, or milk and yogurt, to make a type of 'overnight oats'!



## With Milk:

This is the classic. Eat it as you pour the milk if you want it crunchy, or let it sit for a while to get that inbetween-softness. If you want, let it sit for a while, and you'll end up with a nice wheaty porridge! If you like your porridge thick, don't add too much milk!

If you want to heat it, you can either simply add hot milk, or microwave the 'wheat porridge' after it has soaked. Or do both!



## Dry:

Yes, you can have Weetabix dry!! Weetabix is wonderful with mashed avocado, or butter, or butter and jam!

Weetabix, the company, have even suggested putting baked beans on top!

## Queries:

- How many?

The technical serving size is 2, but I highly recommend a minimum of 3! HOWEVER, THERE IS NO REAL LIMIT.

- Is it better thick or runny?

I personally prefer my Weetabix to take the form of wallpaper paste—i.e. a very thick stodge, but it's up to you!

- What about copy-cat brands?

Most store brand wheat biscuits are brilliant, and much cheaper!

- What about mini Weetabix?

These are lovely too, though they are coated in sugar to make them stay crisp for longer, so aren't so great for those Weetabix fans who enjoy mushiness. Flavoured larger biscuits are brilliant though!

