



Instant Quick Old Fashioned Q Steel Cut Steel Cut Groats Scottish Oat Bran

Oatmeal Cooking Chart

CookingWithYourCoffeeMaker.com

Oatmeal Cooked with a Coffee Maker								
1 Serving	Instant Oatmeal	Rolled Oats Quick Cooking	Rolled Oats Old Fashioned	Steel Cut Oats Quick Cooking	Steel Cut Oats	Groats Whole Oats	Scottish Oatmeal	Oat Bran Cereal
Oats	1/3 cup 28 g	1/2 cup 41 g	1/2 cup 41 g	1/4 cup 36 g	1/4 cup 44 g	1/4 cup 46 g	1/4 cup 36 g	1/3 cup 40 g
Water	1/2 cup 120 ml	3/4 cup 180 ml	1 - 1 1/4 cup 240-300 ml	3/4 cup 180 ml	3/4 cup 180 ml	1 1/2 - 1 3/4 cup 360-420 ml	3/4 - 1 cup 180-240 ml	1 1/2 cup 360 ml
	Drip water stir, cover let stand few min on burner	Drip water stir, cover simmer 5-10 min stir occasionally	Drip water stir, cover simmer 10-15 min stir occasionally	Drip water stir, cover simmer 30-40 min stir occasionally	Drip water stir, cover simmer 45 min stir occasionally	Drip water stir, cover simmer 1 hr 45 min stir occasionally As a rice substitute cook 1 hour	Drip water stir, cover simmer 15-30 min stir occasionally	Drip water stir, cover simmer 1 hr 45 min stir occasionally

We recommend that you cook your oats in a metal cup or bowl, the metal conducts the heat better so they will cook faster and you won't have to clean your pot. Be sure your cup or bowl fits flat on the burner and has a lid of some kind, almost any small lid will do, even if you have to turn it upside down so it covers well. In a pinch, just use foil. Covering with a lid will raise the temperature 30-40 degrees.

- Pour water into the reservoir.
- Put oats into a metal cup or bowl and put it on the burner.
- Turn on machine.
- When water is done dripping onto the oats, stir and cover with a lid.
- Stir occasionally.
- If your oatmeal is too thin, leave in on the burner for a few minutes with the lid off.

The basic information on this chart, Cooked with a Coffee Maker was obtained from the package labels of oat products from Bob's Red Mill and then adapted to coffee maker cooking.



Instant

Quick

Old Fashioned

Q Steel Cut

Steel Cut

Groats

Scottish

Oat Bran

Oatmeal Cooking Chart

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Oatmeal Cooked on the Stove Top								
1 Serving	Instant Oatmeal	Rolled Oats Quick Cooking	Rolled Oats Old Fashioned	Steel Cut Oats Quick Cooking	Steel Cut Oats	Groats Whole Oats	Scottish Oatmeal	Oat Bran Cereal
Oats	1/3 cup 28 g	1/2 cup 41 g	1/2 cup 41 g	1/4 cup 36 g	1/4 cup 44 g	1/4 cup 46 g	1/4 cup 36 g	1/3 cup 40 g
Water	1/2 cup 120 ml	1 cup 240 ml	1 cup 240 ml	1/2 cup 120 ml	3/4 cup 180 ml	3/4 cup 180 ml	3/4 cup 180 ml	1 cup 240 ml
	Add boiling water and stir	Boil simmer cook 1-5 min stir occasionally cover let stand few min	Boil simmer cook 10-20 min stir occasionally cover let stand few min	Boil, cover simmer cook 5-7 min stir occasionally let stand 2 min	Boil, cover simmer cook 10 min al dente cook 20 min creamy stir every few minutes let stand 2 min	Boil, cover simmer cook 60 min let stand 10 min	Boil, cover simmer cook 10 min	Boil cook 2 min let stand 2 min

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