

Peanut Butter & Chocolate Baked Oats

Total Time: 30 mins

Portions: 4 Portions



Ingredients

For the baked oats

1 Banana ripe, medium size

about 50 g Crunchy Peanut Butter

3 tbsp Cold Water warm

90 ml Unsweetened almond milk

35 ml Maple Syrup

1 tsp Taylor & Colledge Vanilla Bean Extract

60 g Rolled Oats

0.5 tsp Baking Powder

5 g Cocoa Powder

50 g Dark Chocolate Chips

15 g Ground Flaxseed

Preparation

1. Mix the flax seeds with the warm water and set aside to soak for about 10 minutes, until slightly gelled. Meanwhile, peel and mash the banana. In a bowl, mix it with the almond milk, maple syrup, peanut butter and Taylor & Colledge Vanilla Extract. Add the soaked flax seeds, oats, baking powder, cocoa powder, a pinch of salt, and 40 g of the chocolate chips. Stir until everything is well combined. Divide the mixture evenly between four small baking dishes and sprinkle the remaining chocolate chips over the top. Bake in the air fryer at 160 °C for 10–12 minutes, or until the baked oats are just set. Let them cool slightly, then serve while still warm.