

# 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.