TAYLOR & COLLEDGE

Peanut Butter & Chocolate Baked Oats



Preparation: 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.