

Treasure Barrel

Blended Brownie Batter Overnight Oats

10 min Prep time	**10 min** Total time	**2** Servings
Easy Difficulty	**American** Cuisine	**Breakfast** Course

Ingredients

Main Ingredients

- [ ] 1 cup rolled oats
- [ ] 1 cup almond milk (or milk of choice)
- [ ] 2 tbsp unsweetened cocoa powder
- [ ] 2 tbsp maple syrup
- [ ] 1/2 cup Greek yogurt (plain)
- [ ] 1 tsp vanilla extract
- [ ] 1 tbsp chia seeds
- [ ] 1/4 cup chocolate chips

Optional Toppings

- [ ] Sliced banana
- [ ] A sprinkle of sea salt
- [ ] Extra drizzle of maple

Instructions

1. In a medium bowl, whisk together rolled oats, cocoa powder, and chia seeds until evenly combined.
2. Add almond milk, maple syrup, Greek yogurt, and vanilla extract; stir gently until the mixture looks smooth.
3. Cover the bowl or transfer to a mason jar; place in the refrigerator for at least 4 hours or overnight.
4. In the morning, give the oats a quick stir, then fold in chocolate chips so they melt slightly.
5. Serve chilled, topped with banana slices or a pinch of sea salt if desired.

Nutrition per serving

350 kcal	14 g	45 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- For a richer chocolate feel, add a tablespoon of melted dark chocolate to the mix before chilling.
- If the mixture is too thick, thin with a splash more milk before serving.
- Stirring in the chocolate chips right before eating keeps some bites pleasantly melty.