

Overnight Peanut Butter Chocolate Latte Oats



PREP TIME:
5 MINUTES

REFRIGERATION:
OVERNIGHT

COOK TIME:
N/A

TOTAL TIME:
6+ HOURS

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Recipe type: Gluten Free / Dairy Free / Vegan

Yield: 1 Serving

Ingredients:

- ½ - ¾ Cup Certified **Gluten Free** Rolled Oats (ideally organic)
- 1 Tablespoon Cacao Powder
- 1/8 teaspoon Himalayan Sea Salt (*Pinch*)
- 1 TBSP Chia Seeds
- 1/3 Cup Strong Brewed Organic Coffee
- 2 oz. Unsweetened Plain Coconut Yogurt (*I used CocoJune brand*)
- ½ Cup Unsweetened Coconut Milk (*or Your Preferred Non-Dairy Unsweetened Milk*)
 - *Add more for desired consistency the next day
- 1 TBSP Organic Maple Syrup
- ½ teaspoon Pure Vanilla Extract
- 2 TBSP Organic Unsweetened/Peanut Butter (*or other nut butter of choice*)
- 1 TBSP Mini Chocolate Chips (*I used dairy free Enjoy Life brand*)

Instructions:

1. In a 16 oz. mason jar, add oats, cacao powder, salt, and chia seeds. Stir to evenly combine.
2. Next add all liquid ingredients to mason jar; coffee, yogurt, milk, syrup, and vanilla. Stir until combined. May need to add slightly more milk to loosen up texture.
3. Add peanut butter in small dabs at a time. Stir gently.
4. Can either stir in the chocolate chips gently or leave them on top.
5. Place lid on mason jar and refrigerate overnight.
6. **Serving Options:** Cold / Warmed in small pot / microwave about 30-45 seconds | Add additional liquid to desired consistency.

***Try and use all organic ingredients if possible.**