

Blended Cookie Batter Overnight Oats

Ingredients

- 2 cups old fashioned oats
- 2 tbsp. chia seeds
- 2 tsp. cinnamon
- ¼ tsp. salt
- 3 cups oatmilk (or other plant-based milk)
- ½ cup maple syrup
- ¼ cup peanut butter
- 2 tsp. vanilla extract
- ½ cup vegan chocolate chips
- ½ cup walnut pieces

Steps

1. Add the oats, chia seeds, cinnamon, and salt to a blender. Blend well, until you have a powder. Add the oatmilk, maple syrup, peanut butter, and vanilla, and blend again until smooth. If you want your chocolate and walnuts in large pieces, mix them in with a spoon. I prefer to pulse them in with the blender, so they get a little more broken up.
2. Divide the mixture into jars, and let sit in the fridge overnight. Once thickened, enjoy! You can eat it cold, or heat it up if preferred. Just microwave for 30 seconds at a time, stirring in between, until you've reached the desired temperature.

