

Zucchini Bread Recipes

Brownie Batter Overnight Oats – Sweet Chocolate Breakfast

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

Ingredients

Base

- [ ] 1 cup rolled oats
- [ ] 2 tbsp unsweetened cocoa powder
- [ ] 1 cup milk (dairy or plant-based)
- [ ] 2 tbsp maple syrup
- [ ] 1/2 cup Greek yogurt
- [ ] 1 tsp vanilla extract
- [ ] Pinch of sea salt

Optional Mix-ins

- [ ] 2 tbsp chocolate chips
- [ ] 1 tbsp chia seeds
- [ ] Sliced banana or berries for topping

Instructions

1. In a medium bowl, whisk together the oats, cocoa powder, and sea salt until evenly combined.
2. Add the milk, maple syrup, Greek yogurt, and vanilla; stir until the mixture looks smooth and a little glossy.
3. If you like extra texture, fold in chocolate chips or chia seeds now, then cover the bowl or divide into two jars.
4. Place the container in the refrigerator for at least 6-8 hours, or overnight, allowing the oats to soften and the chocolate flavor to deepen.
5. In the morning, give the oats a quick stir, add a splash of milk if needed, and top with banana slices, berries, or a drizzle of almond butter.

Nutrition per serving

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

Tips & notes

- Adjust sweetness to your taste; you can add more maple syrup or a dash of honey.
- For a richer feel, replace half of the milk with cold coffee or espresso.
- If the mixture seems too thick, thin it with a little extra milk before serving.