

Zucchini Bread Recipes

Cake 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 milk (dairy or almond)
- [ ] 1/2 cup plain Greek yogurt
- [ ] 2 tbsp honey
- [ ] 1 tsp vanilla extract
- [ ] 1/2 tsp ground cinnamon
- [ ] 1/4 tsp lemon zest
- [ ] Pinch of sea salt

Optional Toppings

- [ ] Fresh sliced strawberries
- [ ] Chopped toasted almonds
- [ ] A drizzle of almond butter
- [ ] A sprinkle of shredded coconut

Instructions

1. In a large jar or bowl, combine rolled oats, milk, and Greek yogurt; stir gently until everything is evenly moistened.
2. Add honey, vanilla, cinnamon, lemon zest, and sea salt; give the mixture another good stir, letting the sweet aromas mingle.
3. Seal the jar, place it in the refrigerator, and let it chill for at least 4 hours or overnight for the best cake-batter texture.
4. In the morning, give the oats a quick stir, top with your favorite toppings, and enjoy straight from the fridge or warmed gently.
5. If you like a warmer breakfast, microwave for 30-45 seconds, then add toppings and serve.

Nutrition per serving

320 kcal	12 g	48 g	8 g
Calories	Protein	Carbs	Fat

Tips & notes

- The longer the oats sit, the softer and more cake-like they become.
- Adjust the sweetness by adding more or less honey; taste before refrigerating if you’re unsure.
- For a dairy-free version, replace Greek yogurt with coconut yogurt.