

Zucchini Bread Recipes

Vegan Almond Joy 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 unsweetened almond milk
- [ ] 2 tbsp almond butter
- [ ] 1 tbsp cocoa powder
- [ ] 2 tbsp maple syrup
- [ ] 1/4 cup shredded coconut
- [ ] 2 tbsp vegan chocolate chips

Optional Topping

- [ ] Sliced almonds
- [ ] Fresh berries
- [ ] A pinch of sea salt

Instructions

1. In a medium bowl, whisk together almond milk, cocoa powder, maple syrup, and almond butter until smooth; the mixture should glow with chocolate.
2. Add rolled oats to the liquid mixture, stirring to coat evenly; let sit for a minute to absorb some liquid.
3. Cover the bowl, refrigerate overnight or at least 6 hours. During this time, the oats will soften and the flavors will meld.
4. Before serving, give the oat mixture a gentle stir, top with toasted shredded coconut, chocolate chips, and optional sliced almonds; enjoy cold or warm.
5. If you prefer a warm bowl, microwave for 30-45 seconds, then add the toppings and savor the melty chocolate.

Nutrition per serving

350 kcal	9 g	45 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- For extra crunch, toast the shredded coconut in a dry pan for 2-3 minutes until golden.
- Adjust sweetness by adding more or less maple syrup according to your taste.
- You can prep a week’s worth of jars; just add fresh toppings right before eating.