
Chocolate Banana Oatmeal Bake

Cook Time: 0 min

prep Time: 0 min

total Time: 0 min

servings: 1

Ingredients:

1/3 cup dairy-free milk

1 tbsp cocoa powder

1 tbsp honey

1 tbsp peanut butter

1/3 cup rolled oats

2 tbsp coconut flakes

pinch of salt

1 tsp maca powder

1 small banana

1 tsp coconut sugar

1 tsp cocoa nibs

[2 tbsp chocolate pudding](#) (optional)

Instructions:

1. Pre-heat the oven to 350F or 160C. Brush a single portion baking dish with some coconut oil and set aside.
2. Whisk together the milk with the cocoa powder, honey, and peanut butter.
3. In a small bowl mix the oats with the coconut flakes, salt, and maca. Fold in the sliced bananas. Add the chocolate milk into the oat mixture and stir well.
4. Pour the oatmeal into the baking dish. Sprinkle coconut sugar and nibs on top. Bake for 15-20 minutes.
5. Serve as is, or dollop on the chocolate pudding for more chocolate decadence.