Chocolate Banana Oatmeal Bake

Cook Time: 0 min Ingredients: prep Time: 0 min

total Time: 0 min

servings: 1

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 slides 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.