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 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.