

Choco Fever Dream

Cake Batter Overnight Oats Recipe

10 min Prep time	**10 min** Total time	**2** Servings
Easy Difficulty	**American** Cuisine	**Breakfast** Course

Ingredients

Base

- [ ] 1 cup rolled oats
- [ ] 1 cup milk (dairy or plant-based)
- [ ] 1/2 cup Greek yogurt
- [ ] 2 tbsp honey or maple syrup
- [ ] 1/2 cup vanilla cake mix
- [ ] 1 tsp vanilla extract

Optional Toppings

- [ ] 1/2 cup fresh berries
- [ ] 1 tbsp chopped nuts
- [ ] A sprinkle of cinnamon

Instructions

1. In a mixing bowl, whisk together milk, yogurt, honey, vanilla cake mix, and vanilla extract until smooth.
2. Add the rolled oats to the liquid mixture; stir until oats are fully coated.
3. Divide the oat mixture into two clean jars or containers, seal, and refrigerate overnight.
4. In the morning, give the oats a gentle stir, adding a splash of milk if you prefer a looser consistency.
5. Top with fresh berries, nuts, or a dash of cinnamon, and enjoy straight from the jar or warmed briefly.

Nutrition per serving

340 kcal	12 g	55 g	8 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the oats seem too thick in the morning, simply stir in a little more milk.
- For extra richness, replace half the milk with heavy cream or coconut cream.
- A pinch of salt can heighten the sweet cake flavor without making it salty.