

Choco Fever Dream

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 maple syrup
- [ ] 2 tbsp shredded coconut, toasted
- [ ] 2 tbsp vegan chocolate chips
- [ ] 1 tsp vanilla extract
- [ ] Pinch of sea salt

Instructions

1. In a jar or bowl, whisk together almond milk, almond butter, maple syrup, vanilla, and sea salt until smooth.
2. Add rolled oats and stir until fully coated; the mixture will look thick.
3. Cover the container and refrigerate overnight, or for at least 4 hours.
4. Before serving, top with toasted coconut, chocolate chips, and extra almond butter if desired.

Nutrition per serving

350 kcal	9 g	45 g	15 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a thinner consistency, add an extra splash of almond milk before serving.
- Toast coconut in a dry pan over medium heat for 2-3 minutes for extra aroma.
- Stir the oats gently before eating to redistribute any settled liquid.