

# Cooked oatmeal with chocolate and peanut butter

COOKING  
LOVERS TEKA



## Consejo del chef

Remove it from the oven, garnish it with some peanut butter and eat it hot.

## Raciones para 2

**150 gr** Plant-based drink

**150 gr** Soft oat flakes

**2** Tablespoons of hazelnut cream (or another favourite choice)

**1** Tablespoon of vanilla extract

**1** Tablespoon of yeast powder

**1** Ripe banana

A pinch of salt

Chocolate chips

Peanut butter

- 1 Place all the ingredients (but the toppings) in a bowl and whisk until you have a soft, thick dough.
- 2 Add two tablespoons of chocolate chips and combine.
- 3 Place the dough into two greased bowls suitable for the oven.
- 4 Decorate with more chocolate chips.
- 5 Bake for 30 minutes at 80°C.

## Chef's Notes

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<https://cookinglovers.teka.com/en/receta/avena-horno-chocolate-crema-cacahuete/>

