

# Cooked oatmeal with chocolate and peanut butter

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## 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/es/receta/avena-horno-chocolate-crema-cacahuete/>

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