QUEEN
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PREP: 20
COOK:
SERVES:2

Banoffee Overnight Oats

Creamy, wholesome, and banoffee pie-inspired overnight oats, bring together the natural sweetness of banana with Queen's Sugar Free Dulce de Leche Flavoured Topping for a decadent twist on breakfast. With oats, chia seeds, and a big dash of indulgence, it's a make-ahead treat to get out of bed for.

Ingredients

3/4 cup (80g) gluten free rolled oats
2 tbsp chia seeds
1 1/4 cups milk of choice
1 banana, mashed
2 tbsp Queen Sugar Free Dulce de Leche Topping, + more to serve
1/2 banana, sliced

Method

STEP 1

Prepare the oats the night before. In a medium lidded container, combine the rolled oats, chia seeds, milk and mashed banana. Mix until well combined then leave for 15 minutes for the chia seeds to swell, then mix again, cover and refrigerate overnight.

STEP 2

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Tag **#queenfinefoods** on Instagram or post to our Facebook page.

Method

When ready to serve, add 1tbsp Dulce de Leche topping to the bottom of 2 serving glasses and turn so it coats the bottom 1/4. Top halfway with the oat mixture, then place a few banana slices around the edge of the glass and top with more oat mixture until the glass is 3/4 full. Serve with an extra drizzle of Dulce de Leche Topping.

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