



PREP: 10
minutes
COOK: + chilling
SERVES: 3

Apple Cinnamon Overnight Oats

Get a head start on breakfast with a generous bowl of Apple & Cinnamon Overnight Oats. Add a little sweetness and flavour with our sugar free syrup for a bright and cheery morning treat! Opt for coconut yoghurt and nut milk for a vegan friendly alternative.

Ingredients

Oats

- 1 cup (160ml) plain Greek or Natural yogurt
- 1 cup (90g) rolled oats
- 1 cup (250ml) milk (dairy or plant/nut based)
- 2 tbsp chia seeds
- 2 tbsp flax seeds
- Pinch of salt
- 2 tsp Queen Finest Madagascar Vanilla Extract
- 2 tbsp Queen Sugar Free Apple Cinnamon Maple Flavoured Syrup

Method

STEP 1

Combine all ingredients in a medium bowl. Spoon into a jar with a tight-fitting lid. Refrigerate for at least 4 hours or overnight.

STEP 2

Top with apple, almonds and ground cinnamon. Drizzle with syrup and serve.

Why not take a photo and share your version with us.
Tag **#queenfinefoods** on Instagram or post to our **Facebook** page.

Visit queen.com.au for recipes, tips, tutorials, products and to upload your own recipe.



Ingredients

Toppings

1 red apple, sliced

2 tsp almonds, finely chopped

¼ tsp cinnamon

Queen Sugar Free Apple Cinnamon

Maple Flavoured Syrup

Why not take a photo and share your version with us.
Tag **#queenfinefoods** on Instagram or post to our [Facebook](#) page.

Visit queen.com.au for recipes, tips, tutorials, products and to upload your own recipe.