



Layered Coconut Overnight Oats

with Raspberry Jam & Almond Butter



ca. 20min



2 Servings

Side effects of making overnight oats might include feelings of maturity and responsibility, but the main effect is waking up to a delicious morning. We mix oats with chia seeds, coconut milk, and maple syrup, then let them sit overnight to soften and soak up all the flavors. Next morning, we layer the oats with raspberry jam, almond butter, and toasted almonds and coconut. Planning ahead never tasted so good.

What we send

- 2 (3 oz) oats
- 2 (¼ oz) chia seeds
- 1 oz maple syrup
- 13.5 oz can coconut milk ¹⁵
- 1 oz sliced almonds ¹⁵
- ½ oz unsweetened shredded coconut ¹⁵
- 2 (½ oz) raspberry jam
- 1 pkt almond butter ¹⁵

What you need

- kosher salt & ground pepper
- vanilla extract

Tools

- rimmed baking sheet
- 4 (8 oz) jars or glasses

Allergens

Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 490kcal, Fat 30g, Carbs 46g, Protein 11g



1. Mix oats & refrigerate

In a medium bowl, combine **all of the oats, chia seeds, maple syrup, coconut milk, 1½ cups water, a pinch of salt** and **½ teaspoon vanilla extract**, if using. Stir until thoroughly mixed. Cover and refrigerate overnight.



4. Thin oats

Thin **overnight oats** with additional water, as desired, to reach preferred consistency.



2. Toast almonds & coconut

Preheat oven to 350°F with a rack in the center.

On a rimmed baking sheet, spread **sliced almonds** and **shredded coconut** in an even layer. Toast on center oven rack, stirring halfway through, until lightly golden brown and fragrant, 4-6 minutes. Let cool.



5. Layer oats

Divide **oats, jam,** and **almond butter** among 4 jars, forming two layers of each. Top with **toasted almonds and coconut**.



3. Thin jam & almond butter

Transfer **all of the raspberry preserves** to a small bowl. Stir in **1-2 teaspoons water**, as needed, to make a thick drizzle.

Transfer **almond butter** to a separate small bowl. Stir in **1-3 tablespoons of hot water**, as needed to make a thick drizzle. (Note: almond butter may seize up a bit at first but will loosen as you add more water.)



6. Serve

Enjoy!