

Layered Overnight Oats

with Raspberry Jam & Almond Butter



ca. 20min



2 Servings

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
- 1.15 oz almond butter ¹⁵
- 2 (½ oz) raspberry jam

What you need

- kosher salt & ground pepper
- vanilla extract

Tools

- just your favorite jars!

Allergens

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

Nutrition per serving

Calories 0kcal

1. Mix oats & refrigerate

In a medium bowl, combine **all of the oats, chia seeds, maple syrup, coconut milk, 1 ½ cups water, a pinch of salt** and **½ teaspoon vanilla extract**, if using. Stir until thoroughly mixed. Cover and refrigerate overnight.

4. Layer & serve

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

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

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.

3. Thin jam & almond butter

Transfer **almond butter** to a 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.)

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

6.