



Layered Coconut Overnight Oats

with Raspberry Jam & Peanut 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, peanut 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 ²
- 1 oz sliced almonds ²
- ½ oz unsweetened shredded coconut ²
- 2 (½ oz) raspberry jam
- 1.15 oz peanut butter ¹

What you need

- kosher salt
- vanilla extract

Tools

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

Allergens

Peanuts (1), Tree Nuts (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 490kcal, Fat 29g, Carbs 47g, 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.



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 until lightly golden brown and fragrant, stirring halfway through, 4-6 minutes. Let cool.



3. Thin jam & peanut butter

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

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



4. Assemble & serve

Thin **overnight oats** with **water**, as needed, until desired consistency is reached.

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



5. ...

Looking for more steps?



6. ...

You won't find them here! Enjoy your Martha Stewart & Marley Spoon meal!