

SAUNDERS' MALT EXTRACT



Preparation

10
MINS

Chill Time

4
HOURS

Serves

4

Difficulty

EASY

BISCOFF OVERNIGHT OATS

A simple breakfast worth waking up for! Rolled oats, Greek yogurt, vanilla and Saunders' Malt Extract come together with a Biscoff swirl for a creamy, satisfying make-ahead recipe.

INGREDIENTS

- 2 cups rolled oats
- 2 cups milk of choice
- 1½ cups Greek yogurt
- 4 scoops vanilla protein powder (30g per scoop)
- 2 tbsp Saunders' Malt Extract + extra for serving
- 4 tbsp Biscoff spread
- 1 tsp vanilla extract
- Optional toppings: crushed Biscoff biscuits, banana slices, yogurt

METHOD

- 1** In a large bowl or container, combine oats, milk, yogurt, vanilla protein, Saunders' Malt Extract and vanilla. Stir well until fully mixed and smooth.
- 2** Divide the oat mixture evenly between four jars or containers.
- 3** Spoon 1 tablespoon of Biscoff spread on top of each serving. Swirl lightly or leave layered on top.
- 4** Cover and refrigerate overnight (or at least 4 hours) until thick and creamy.
- 5** Before serving, drizzle extra Saunders' Malt Extract over the top and add any additional toppings as desired.

Tip: If you prefer a thinner consistency, add a splash of milk in the morning and stir before eating.

FOR MORE RECIPE IDEAS VISIT [SAUNDERSMALT.COM.AU](https://saundersmalt.com.au)