



Raspberry Coconut Overnight Oats



SERVINGS

1



COOKING TIME

0 min

Chill alternating layers of raspberries, shredded coconut and bananas on top of oats and let it steep in the refrigerator overnight. This Raspberry Overnight Oats breakfast recipe only takes a small amount of prep time, simple ingredients and can even be enjoyed by the kids.

Ingredients

- 1/2 cup [Quaker® Oats-Old Fashioned](#)
- 1/2 tsp lemon juice
- 1/2 cup low-fat milk
- 1/2 tsp vanilla extract
- 1 tsp chia seeds
- 1/2 cup raspberries
- 1/8 cup shredded coconut
- 1/3 cup bananas, sliced

Cooking Instructions

1. Add Quaker® Oats to your container of choice and pour in the mixture of milk, lemon juice, and vanilla extract.
2. Add chia seeds.
3. Alternate between layers of raspberries, layers of shredded coconut, and layers of banana slices.
4. Place in fridge and enjoy in the morning or a few hours later.
5. Let steep for at least 8 hours in a refrigerator 40°F or colder.
6. Best to eat within 24 hours.