

Serves 12

## Ingredients

### OATMEAL BASE

- 2 ½ cups *Oats* (any kind you have)
- 3 tbsp *Maple Syrup*
- 3 cups *Plant-Milk*
- 2 tbsp *Flaxseed*
- 2 tsp *Vanilla Extract*
- 1 tsp *Cinnamon*

### CHUNKY-NUTTY TOP

- ⅔ cup chopped *Cashews* (or any nuts you have)
- ⅔ cup *Oats*
- ⅔ cup *Maple Syrup*
- 1 tbsp *Almond Flour* (or any grain-free flour)
- ¼ tsp *Cinnamon*
- *Dash of Sea Salt*

### BERRY DRIZZLE

- 24 ounces *Mixed Berries* (thawed from frozen or fresh)
- 4 tbsp *Coconut Cream*
- 2 *Bananas*

## Instructions

### OATMEAL BASE

1. Preheat your oven to 350 - 375 F
2. Add *Oats, Maple Syrup, Plant-Milk, Flaxseed, Vanilla Extract, Cinnamon* to a bowl and mix.
3. Pour *Oatmeal Base* mixture into a baking pan or cast iron.
4. Prepare the *Chunky-Nutty Top* before adding *Oatmeal Base* to the oven.

### CHUNKY-NUTTY TOP

1. Chop *Cashews*
2. Add *Cashews, Oats, Maple Syrup, Almond Flour, Cinnamon, Sea Salt* to a bowl and mix.
3. Sprinkle *Chunky-Nutty Top* over the *Oatmeal Base*
4. Put the pan in the oven to bake for 30 mins total, check every 15 minutes
5. While the *Oatmeal Bake* bakes, prepare the *Berry Drizzle*

### BERRY DRIZZLE

1. Add *Berries, Coconut Cream, and Banana* into the blender
2. Blend until creamy, keep in blender until ready to serve.
3. Pour *Berry Drizzle* over the finished *Oatmeal Bake*

**SERVE & ENJOY!** 😊

Recipe made for *Feel Better Eating* with love from *Feel Better Living*

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