



Smooth oatmeal pie

Chocolate Oatmeal Pie with Alpro Vanilla Soy drink

Preparation

1. Preheat the oven to 180°C.
2. Mix the Alpro Soy Vanilla drink, oats, brown sugar, chocolate chips, peanut butter, vanilla extract and salt until smooth.
3. Line a baking dish with baking paper. Pour pie mixture in the baking dish and bake for 35 min.
4. Leave the pie to cool before slicing. Serve at room temperature.



Ingredients

- 50 cl Alpro Vanilla Soy drink
- 200 g quick-cook oats
- 60 g brown sugar
- 60 g dark chocolate chips
- 4 tbs natural peanut butter
- A few drops vanilla extract
- 1 pinch salt

Made with

Vanilla

