THE J.M. SMUCKER Co

Peanut Butter Cold Brew Overnight Oats

The perfect contrast of texture and temperature, these overnight oats are made with **Jif**® Natural creamy peanut butter, **1850**® cold brew coffee, Pure Honey and vanilla topped with a warm peanut butter mocha fudge sauce, almond slivers, dried berries, and whipped cream.

Prep Time	Cook Time	Serves	Difficulty
20 mins	N/A	5	N/A

Ingredients

- **Overnight Oats:**
- 2/3 cup **Jif** Natural Creamy Peanut Butter
- 2/3 cup **1850** Cold Brew Coffee Concentrate (undiluted), prepared
- 2 1/2 tsp. vanilla extract
- 2 1/2 cup old fashioned rolled oats
- 1 1/4 cup chia seeds
- 1/3 cup Honey
- 1 1/4 tsp. kosher salt
- **For the Fudge Sauce:**
- 3/4 cup **Jif** Natural Creamy Peanut Butter
- 2 tbsp. **1850** Cold Brew Coffee Concentrate (undiluted), prepared
- 1/4 cup chocolate sauce
- **Toppings:**
- 5 tbsp. whipped cream
- 2/3 cup mixed dried berries
- 1 tbsp. + 2 tsp. toasted almond slices
- 2 1/2 tsp. chocolate shavings

Directions

1. To prepare overnight oats, combine peanut butter, cold brew concentrate, vanilla extract, almond milk, rolled oats, chia seeds, honey and salt together. Stir until combined, cover and refrigerate overnight (at least 4 hours).
2. For the fudge sauce, whisk together peanut butter, cold brew concentrate and chocolate sauce until combined. Refrigerate until use. *If sauce is too thick after refrigeration, gently warm by placing in a steam table or by microwaving for 30-second increments until desired consistency.
3. To prepare one serving, drizzle 1 tablespoon of fudge sauce around the inside of the serving glass. Fill glass with 1 serving (approximately 8-10 oz) of the prepared overnight oats.
4. Top with 1 tablespoon whipped cream, 2 tablespoons of dried berries, 1 teaspoon toasted almonds, ½ teaspoon chocolate shavings and a drizzle of fudge sauce. Cover and refrigerate any leftover sauce.

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