

## Breakfast Peanut Butter Muesli



### Ingredients (serves 2):

- 40g porridge oats (1 packet OatSoSimple)
- 1 tbsp flaxseed
- 1 tbsp vegan butter/margarine
- 1 tbsp peanut butter
- ½ tbsp maple syrup or vegan honey or agave nectar
- ½ tsp vanilla extract
- Dairy-free yoghurt and fresh fruit to serve (I have used blueberry yoghurt and fresh blueberries here)

### Make:

1. Preheat oven to 160°C and line a baking tray with baking paper.
2. Mix together the oats and flaxseed in a bowl
3. Melt the butter, peanut butter and syrup together in a bowl in a microwave
4. Add the melted mixture to the oats
5. Add the vanilla extract to the oats and stir well to mix all ingredients together.
6. Spread the oat mixture onto the baking paper and bake in the oven for 20 minutes or until the mixture is starting to turn golden.
7. Remove from the oven, allow to cool and then crumble to form muesli.
8. Serve with dairy-free yoghurt and fresh fruit.
9. The muesli will store well in an airtight container.