

# Banana & Carrot Baked Oats with Nesquik Banana Milkshake Powder: A Delicious Treat!



Warm up your mornings with our delightful recipe for banana and carrot baked oats with Nesquik banana milkshake powder. This dish is as easy to prepare as it is delicious. Combining the natural flavours of fresh bananas, carrots, and the delightful Nesquik Banana Milkshake Powder, this banana baked oatmeal is a delicious breakfast.

## Flavourful Enjoyment in Every Bite

Every spoonful of this banana baked oatmeal is packed with taste. Our recipe for banana and carrot baked oats with Nesquik banana milkshake powder brings together bananas, carrots, oats, and the delightful Nesquik Banana Milkshake Powder.

From the bananas and carrots to the oats, every ingredient adds to the balanced flavour of this dish. And let's not forget the Nesquik Banana Milkshake Powder, which adds a delightful burst of banana flavour and is fortified with Vitamin C and D.

## Quick & Easy Baked Oats Recipe

For a tasty breakfast, our recipe for banana and carrot baked oats with Nesquik banana milkshake powder is easy to prepare. This blended oat recipe can be whipped up in no time and is sure to become a family favourite.

## Recipe Details:

- Serves: 2
- Difficulty: Easy
- Prep Time: 15 minutes
- Cook Time: 40 minutes

## Ingredients:

- 200g fat-free Greek yoghurt
- 18g Nesquik Banana Milkshake Powder
- 50g porridge oats
- 2 large eggs
- 75g carrot, washed and grated
- 1 small banana, sliced
- 20g sultanas

## You will also need:

- Medium ovenproof dish, lightly greased

## Method:

1. Preheat the oven to 180°C / 160°C fan / Gas Mark 4.
2. Add the eggs and yoghurt to a bowl and mix until fully combined. Add in the oats and Nesquik and mix again.
3. Stir through half the carrot, banana, and sultanas and decant into the ovenproof dish. Top with the remaining banana, carrot, and sultanas.
4. Bake in the oven for 35-40 minutes until fully set. Remove and allow to cool slightly before cutting into two and serving. Enjoy!

## Tips for great Baked Oats

To make great banana and carrot baked oats, there are a few tips and tricks that can elevate your baking experience. First, ensure your bananas are ripe. Ripe bananas add natural sweetness and are easier to mash and mix into the batter. If your bananas are not ripe enough, you can bake them in the oven for a few minutes to soften them.

Grating the carrots finely ensures they blend well with the other ingredients, adding moisture and a subtle sweetness without overpowering the dish. For an extra flavour boost, you can toast the oats lightly in a dry pan before mixing them with the wet ingredients. This adds a slight nutty flavor that complements the banana and carrot beautifully.

## Why You'll Love This Baked Oats Recipe

Our recipe for banana and carrot baked oats with Nesquik banana milkshake powder is more than just a dish—it's a flavourful breakfast that's packed with taste. It's a versatile dish that the entire family can enjoy.

The delightful twist that Nesquik banana milkshake powder adds to the recipe elevates the taste experience, making it a must-try for everyone.

Each portion typically contains:

Energy	Fat	Saturates	Sugars	Salt
1402 kJ 332 kcal	6.8 g	1.6 g	25.8 g	0.33 g
17%	10%	8%	29%	6%

of an adults Reference Intake (RI)\*

Energy per 100g: 586 kJ / 139 kcal