

[Almond Croissant Baked Oats](#)

From the website "The Happy Pear" a whole-food, plant-based cooking source

"We love how versatile baked oats are and this makes for a delicious cosy, healthy breakfast with flavors reminiscent of the classic pastry. These Almond Croissant Baked Oats are easy to make, naturally sweetened, and topped with flaked almonds for a delicious finish. Perfect for a cozy morning or a quick dessert-style treat!"

Time: 25 minutes

Servings: 2

Ingredients

60 g 2/3 cup oats

40 g 1/3 cup ground almonds (almond flour)

1 tsp almond extract

1/2 cup 120ml almond milk (or other plant-based milk)

2 tbsp maple syrup

1.5 tsp baking powder

2 tbsp plant-based yogurt adds creaminess and helps bind

Pinch salt

For Topping

2 tbsp flaked almonds

1 tsp icing sugar optional

Instructions

1. Preheat the oven: Preheat to 180°C (350°F) and lightly grease two ramekins or one medium-sized baking dish.
2. Mix dry ingredients: In a mixing bowl, combine the oats, ground almonds, and baking powder.
3. Prepare wet ingredients: In a separate bowl, whisk together the almond milk, maple syrup, almond extract, and the plant-based yogurt until smooth.
4. Combine: Add the wet ingredients to the dry mixture and stir until fully incorporated.
5. Pour into dishes: Divide the mixture evenly into two ramekins or a single baking dish.
6. Decorate: Top with flaked almonds and sprinkle with icing sugar for a golden, slightly crispy finish.
7. Bake: Bake for 20–25 minutes until golden and set.
8. Serve: Enjoy warm for a dessert-like breakfast, optionally drizzled with more maple syrup or paired with a dollop of plant-based yogurt.