



## Chocolate Blueberry Cheesecake Oats

*Prep. time 20 minutes | Cooking 25 minutes | Serves 4-8.*

A mouth-watering oaty chocolately "cheesecake" dessert that can be enjoyed hot or cold, and which we think you are going to really enjoy! One to have during cooler winter weather especially. This is what Pudding Club was made for!!

### Ingredients

For the oats -

- 50g oats
- 3 tablespoons cocoa powder
- 3 tablespoons coconut flour
- 3 tablespoons sweetener
- ½ teaspoon baking powder
- 300ml almond milk
- 1 teaspoon vanilla extract

For the cheesecake part -

- 100g Bute Island creamy original sheese
- 2 tablespoons sweetener
- 1 teaspoon vanilla extract
- 1 tablespoon cornflour
- 50g frozen blueberries

### Cooking Method

1. Preheat the oven to 180C and lightly grease 2 small individual ovenproof dishes.
2. Blend together the oats, cocoa powder, flour, sweetener, baking powder, milk and vanilla then divide between the two dishes.
3. Next beat together the sheese, sweetener, vanilla and cornflour then spoon into the middle of each. Sprinkle over the frozen blueberries then bake for 20-25 minutes until bubbling and golden. Enjoy hot or cold!