



Biscuit Crumb Oats

serves 2

Breakfast 5 – 10 mins



Oats



Peanut Butter



Salted Caramel



Creme Fraiche



Biscuit Crumb

Pantry Items: Water, Salt



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2025-W01

Before you start

Our fruit, veg and herbs need a wash before you use them!
We recommend reading the recipe in full before beginning to cook.

Wash hands before and after handling ingredients. Wash fruit and veg, but not meat. Use different utensils for raw and ready-to-eat foods or wash these in between uses.

Ingredients

	Quantity
Oats	120 g
Peanut Butter	2 sachets
Salted Caramel	40 g
Creme Fraiche	65 g
Biscuit Crumb	125 g

Nutrition

	Per 100g
for uncooked ingredients	
Energy (kJ/kcal)	1757.3 kJ/ 420 kcal
Fat (g)	20.5 g
Sat. Fat (g)	6.9 g
Carbohydrate (g)	47.4 g
Sugars (g)	18.8 g
Protein (g)	9.8 g
Salt (g)	0.6 g

See site or app for detailed nutritional info.

Allergens

For allergen information please refer to the website or individual ingredient labels.

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1



Make the Peanut Caramel

- In a large bowl, mix the **peanut butter** with **three-quarters** of the **salted caramel sauce**.
- Slowly add the **creme fraiche**, stirring continuously, until fully combined.
- Slowly add 100ml **water**, stirring continuously, until fully combined.

2



Cook the Oats

- Add the **oats** and a pinch of **salt** to the **peanut caramel** mixture, then stir well to combine.
- Cover with cling film and pop in the fridge for at least 4 hours (ideally overnight for the best texture).

3



Finish and Serve

- When you're ready to eat, give the **oats** another good stir.
- Divide the overnight **oats** between 2 serving bowls.
- Drizzle over the remaining **salted caramel sauce**, then sprinkle over the **biscuit crumb** to finish.

Enjoy!