

Baked oats with pistachio purée & apricots

approx. 8 good portions

Here's something delicious for you! I love oatmeal – it's simply good for you and incredibly versatile. Have you ever tried them this way? This simple recipe is healthy, delicious and full of good ingredients.

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INGREDIENTS

140 g rolled oats
150 ml water
2 ripe bananas
1 tsp baking powder
2 dates
30 g ground linseed
1 tbsp pistachio puree handful of pistachio kernels
2 apricots

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PREPARATION

1. Preheat the oven to **180 °C top/bottom heat**.
2. Place the rolled oats, water, bananas, baking powder, dates and ground linseed in a **food processor** and blend until creamy.
3. Cut the apricots into small pieces and fold into the mixture together with the pistachio nuts.
4. Pour the mixture into a greased tin or one lined with baking paper.
5. Bake at **180 °C for approx. 40 minutes** until the bread is golden brown.
6. Drizzle with **pistachio butter** before serving and enjoy.