Strawberry Cheesecake Overnight Oats



Creamy, sweet, and packed with strawberry flavor, these Strawberry Cheesecake Overnight Oats are a quick no-cook breakfast made with oats, oat milk, yogurt, and cheesecake pudding—sealed fresh in mason jars with your NESCO Mason Jar Vacuum Sealer.

Your Key Ingredient:

NESCO Mason Jar Vacuum Sealer

Ingredients:

- 1 cup old-fashioned oats
- 1 cup oat milk

- 2 tbsp vanilla yogurt
- 2 tbsp cheesecake pudding mix (dry)
- ¼ tsp vanilla extract
- Pinch of cinnamon
- Pinch of nutmeg
- 3–4 strawberries, chopped

Instructions:

1. In a mason jar, layer the ingredients in this order:
    - Oats
    - Cheesecake pudding mix
    - Yogurt
    - Oat milk
    - Vanilla extract
    - Cinnamon and nutmeg
    - Strawberries on top
2. Do not stir.
3. Seal tightly using your **NESCO Mason Jar Vacuum sealer** for maximum freshness.
4. Place jars in fridge overnight and enjoy in the morning!

 Tip: Top with extra strawberries, a dollop of yogurt, or crushed graham cracker crumbs for the full cheesecake vibe.