



## Peach Pie Overnight Oats



Developed by Hungry Girl; brought to you by [Devotion Nutrition!](#)

Entire recipe: 256 calories, 4.5g total fat (0.5g sat. fat), 291mg sodium, 44g carbs, 7g fiber, 11g sugars, 12.5g protein

**Prep:** 5 minutes

**Chill:** 6 hours



### Ingredients

1/2 cup unsweetened vanilla almond milk  
1/4 cup fat-free plain Greek yogurt  
1 packet no-calorie sweetener  
1 packet [Peach Cobbler Flex Flavors](#)  
1/4 tsp. vanilla extract  
1/8 tsp. cinnamon  
Dash salt  
1/2 cup old-fashioned oats  
1/2 cup chopped peaches (fresh or thawed from frozen)  
1 graham cracker (1/4 sheet), finely crushed

### Directions

In a medium bowl or jar, combine almond milk, yogurt, sweetener, Flex Flavors packet, vanilla extract, cinnamon, and salt. Mix until uniform.

Stir in oats and chopped peaches.

Cover and refrigerate for at least 6 hours, until oats are soft and have absorbed most of the liquid.

Top with crushed graham cracker.

MAKES 1 SERVING

**HG Tip:** If starting with frozen peaches, make sure no sugar has been added.

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