





Bananas Foster Supreme Overnight Oats



Entire recipe: 295 calories, 4.5g total fat (0.5g sat. fat), 308mg sodium, 53g carbs, 6g fiber, 15.5g sugars, 12.5g protein

Prep: 5 minutes Chill: 6 hours



More: Dessert Recipes, Vegetarian Recipes, Single Serving

Ingredients

1/2 cup unsweetened vanilla almond milk 1/4 cup fat-free plain Greek yogurt 1 packet no-calorie sweetener (like Truvia) 1/8 tsp. vanilla extract 1/8 tsp. rum extract 1/8 tsp. cinnamon Dash salt 1/2 cup old-fashioned oats 1/4 cup mashed extra-ripe banana (about 1/2 of a medium banana)

2 tsp. fat-free, low-fat, or light caramel dip (like the kinds by Marzetti)

Directions

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

Stir in oats and banana.

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

Top with caramel dip.

MAKES 1 SERVING

We may receive affiliate compensation from some of these links. Prices and availability are subject to change.

We may have received free product samples, which in no way influences whether these products are reviewed favorably, unfavorably, mentioned with indifference, or mentioned at all. Click for more about our editorial and advertising policies.

*The WW Points® values for these products and/or recipes were calculated by Hungry Girl and are not an endorsement or approval of the product, recipe or its manufacturer or developer by WW International, Inc., the owner of the Points® trademark. For those on the Diabetic Plan, values may vary.

Questions on the WW Points® values listed? Click here.

Hungry Girl provides general information about food and lifestyle. This information and any linked materials are not intended and should not be construed as medical advice, nor is the information a substitute for professional medical expertise or treatment. <u>Click here</u> for more information.

Publish Date: May 12, 2017 Author: Hungry Girl Copyright © 2025 Hungry Girl. All Rights Reserved.