



## Chocolate Cloud Crunchcake



Entire recipe: 160 calories, 7g total fat (4.5g sat. fat), 63mg sodium, 27.5g carbs, 4g fiber, 8g sugars, 2g protein

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**Prep:** 5 minutes

**Freeze:** 15 minutes



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### Ingredients

- 1 caramel-flavored rice cake
- 3 tbsp. light whipped topping (thawed from frozen)
- 1 tbsp. sugar-free or no-sugar-added chocolate chips (like [ChocZero Dark Chocolate Baking Chips](#))
- 1 graham cracker (1/4 sheet), finely crushed

### Directions

Spread whipped topping onto the rice cake.

Place chocolate chips in a small microwave-safe bowl. Microwave for 35 seconds, or until melted. Stir well.

Drizzle chocolate over the rice cake, and top with crushed graham cracker.

Freeze until chocolate has hardened, about 15 minutes.

MAKES 1 SERVING

**This recipe is too easy...** [See how it's made!](#)

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