



Magic Crunchcake



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Entire recipe: 125 calories, 4g total fat (2.5g sat. fat), 61mg sodium, 20g carbs, 1.5g fiber, 9.5g sugars, 3g protein

Prep: 5 minutes or less **Cook:** 5 minutes or less



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Ingredients

- 2 tsp. powdered peanut butter ([get it on Amazon!](#))
- 2 tsp. mini semi-sweet chocolate chips
- 1 caramel-flavored rice cake
- 1 tsp. sweetened shredded coconut

Directions

Place powdered peanut butter and chocolate chips in a small microwave-safe bowl. Add 1 1/2 tbsp. water. Microwave for 10 - 15 seconds, or until melted. Mix thoroughly.

Drizzle PB-chocolate mixture over the rice cake. Sprinkle with shredded coconut.

MAKES 1 SERVING

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