



Magic Crunchcake



To see a speedy recipe demo, [click here](#). And to watch Lisa make it in her kitchen, [click here](#)!

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

[Click for WW Points® value*](#)

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

More: [Dessert Recipes](#), [Vegetarian Recipes](#), [Single Serving](#), [30 Minutes or Less](#), [5 Ingredients or Less](#), [Gluten-Free](#)

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

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. [Click here](#) for more information.