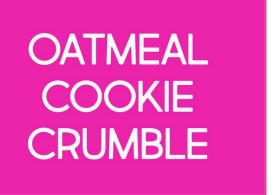






## Oatmeal Cookie Crumble



1/2 of recipe (about 1/3 cup): 87 calories, 4.5g total fat (1g sat. fat), 143mg sodium, 18.5g carbs, 1.5g fiber, 0.5g sugars, 2g protein

Click for WW Points® value\*

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

Cool: 5 minutes

1

More: Dessert Recipes, Vegetarian Recipes, 5 Ingredients or Less, 30 Minutes or Less

## **Ingredients**

1/4 cup old-fashioned oats
1 1/2 tbsp. <u>Lakanto Brown Monkfruit Sweetener</u>
1 1/2 tbsp. light butter
1 tbsp. whole wheat flour
Dash cinnamon
Dash salt

Serving suggestions: light ice cream, light yogurt, or just snack on it straight!

## **Directions**

Combine all ingredients in a small microwave-safe bowl. Mash and stir until well mixed.

Microwave for 45 seconds. Stir well. Microwave for 45 more seconds, or until crumbly.

Transfer to a plate, and let cool for 5 minutes, or until hardened.

## MAKES 2 SERVINGS

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