



Peanut Butter Blender Bread



1/8th of recipe (1 slice): 168 calories, 7.5g total fat (1g sat fat), 245mg sodium, 22g carbs, 3.5g fiber, 1.5g sugars, 8.5g protein

Freestyle™ SmartPoints® value 5*

Prep: 10 minutes **Cook:** 50 minutes



Tagged: [Breakfast Recipes](#), [Vegetarian Recipes](#), [Four or More Servings](#)

Ingredients

2 cups old-fashioned oats
1 1/4 cups unsweetened vanilla almond milk
1/2 cup (about 4 large) egg whites or fat-free liquid egg substitute
1/3 cup creamy peanut butter
1/4 cup [powdered peanut butter](#)
3 tbsp. Truvia spoonable no-calorie sweetener (or another calorie-free sweetener that's twice as sweet as sugar)
2 tsp. baking powder
1/2 tsp. vanilla extract
1/2 tsp. cinnamon
1/8 tsp. salt
Optional topping: low-sugar jelly or preserves

Directions

Preheat oven to 350 degrees. Spray a 9" X 5" loaf pan with nonstick spray.

Place oats in a blender, and pulse to the consistency of coarse flour.

Add all remaining ingredients. Blend at high speed until smooth and uniform, stopping and stirring if needed.

Transfer batter to the loaf pan, and smooth out the surface. Bake until a toothpick inserted into the center comes out clean, about 50 minutes.

MAKES 8 SERVINGS

SmartPoints® value* not what you expected? We follow the same method as Weight Watchers when calculating recipe values: We add up the **SmartPoints®** values* of the individual ingredients using the Recipe Builder. (Many foods have a value of zero and remain zero in recipes.)

*The **SmartPoints®** values for these recipes were calculated by Hungry Girl and are not an endorsement or approval of the product, recipe or its manufacturer or developer by Weight Watchers International, Inc., the owner of the **SmartPoints®** trademark.