



Pumpkin Spice Latte Overnight Oats



Entire recipe: 207 calories, 4g total fat (<0.5g sat. fat), 247mg sodium, 35.5g carbs, 7g fiber, 3g sugars, 7g protein

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Prep: 5 minutes Chill: 6 hours

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Ingredients

1 tsp. instant coffee granules 1/2 cup old-fashioned oats 1/2 cup unsweetened vanilla almond milk 1/4 cup canned pure pumpkin 2 packets no-calorie sweetener (like Truvia), or more to taste 1/4 tsp. vanilla extract 1/4 tsp. pumpkin pie spice, or more for topping 1/4 tsp. cinnamon Dash salt Optional topping: fat-free plain Greek yogurt

Directions

In a medium jar or bowl, combine coffee granules with 1/4 cup hot water. Stir to dissolve.

Add remaining ingredients and mix well.

Cover and refrigerate for at least 6 hours, until oats are soft and have absorbed most of the liquid.

MAKES 1 SERVING

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Publish Date: August 16, 2018

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