Apple Pie Baked Oatmeal

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Serves 1

Blue - 4

Purple - 0

Green - 4

Oatmeal

- 1/2 cup rolled oats
- 1/4 tsp pure vanilla extract
- 1 tsp apple pie spice (or a combination of cinnamon, nutmeg and pinch of cloves)
- 1 Tbsp granulated monkfruit sweetener OR zero calorie brown sugar substitute (I use Sukrin Gold or Swerve)
- 1/4 cup unsweetened applesauce
- 1/4 cup unsweetened almond milk
- pinch salt
- 1/2 apple, chopped (or 2 tablespoons crock pot applessee recipe under desserts)
- Optional: Raisins, nuts, brown sugar (for top), add points accordingly

Glaze

- 2 Tbsp no calorie powdered sugar
- 1/4 tsp pure vanilla extract
- almond milk (optionial)

Oatmeal

- 1. Preheat oven to 375.
- 2. Combine oats, vanilla, spices apples, sugar, applesauce and milk
- 3. Pour into a mini loaf pan or 1 cup ramekin that has been sprayed with non stick spray
- 4. Cook about 18-20 minutes or until it's firm

Glaze

- 1. In a small bowl, mix vanilla and powdered sugar.
- 2. If too thick, add almond milk, 1/4 tsp at a time
- 3. Glaze oatmeal.