

# Low-Point Chocolate Almond Cups

## Ingredients:

- 1 cup milk chocolate chips
- 1/2 cup coarsely chopped almonds
- 1/2 cup packed brown sugar
- 1/2 cup oatmeal
- 1/2 tsp. vanilla
- 1/8 tsp. salt
- 1 egg
- 1 Tbs oil
- Pillsbury pie crust, 1 sheet

Preheat oven to 400. In a medium bowl, mix all the ingredients together except for pie crust. Set aside. Spray mini cupcake pan with Pam baking spray. Lay out pie crust and take a small-rimmed glass to cut out small circles. (You'll need to roll out the extra dough after cutting out about 6 to 8 circles so you can continue cutting out the rest, until you have 24 total). Lay each circle inside of the mini cupcake pan and fill with chocolate chip mixture. Bake for 11 or 12 minutes until the edges of the pie crust is lightly browned. Let cool for a few minutes and enjoy with a nice cup of coffee.

Total servings - 24

Serving size - 1

Points per serving - 3

Points plus per serving - 3.5

This delicious recipe can be found on the website *Points In My Life*  
([www.pointsinmylife.com](http://www.pointsinmylife.com))

***"Everything is ok in the end. If it's not ok, then it's not the end."  
- Anonymous***