

Low-Point Double Chocolate Oatmeal Cupcakes (with Peanut Butter Frosting)

Ingredients:

- 1 box Betty Crocker Low-fat Fudge Brownie mix
- 1/2 cup water
- 1/2 cup oatmeal
- 1/2 cup chocolate chips
- 1 egg
- 2 Tbs applesauce

Preheat oven to 350 degrees. In a large bowl or mixer, combine all ingredients. Spoon mixture into mini cupcake pans sprayed with Pam baking spray. Bake for 10 to 11 minutes. Remove and let cool.

Ingredients: Peanut Butter Frosting

- 1/2 cup peanut butter (Peter Pan Whipped Creamy)
- 1 cup powdered sugar
- 1 Tbs milk
- 2 Tbs butter (Land O Lakes Light with Canola Oil), softened

Combine all ingredients and beat until creamy/fluffy. Add 1 teaspoon frosting to each cupcake.

Total servings - 40

Serving size - 1

Points per serving - 2

Points plus per serving - 2.5

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

"It wasn't a waste of time if you learned something." - Anonymous