

Low-Point Nutella Oat Crumble

Ingredients:

- 1 cup flour
- 1 cup old-fashioned (rolled) oats
- 3/4 cup brown sugar
- 1/2 tsp. baking powder
- 1/8 tsp. salt
- 1/2 cup butter, melted (I used Land O Lakes Light)
- 1/2 cup Nutella
- Pam Cooking Spray

In a large mixing bowl, combine flour, oats, brown sugar, baking powder, and salt. Pour in the melted butter and mix. Set aside 1 cup mixture. Spread the remaining mixture into an 8-inch by 11.5-inch baking dish sprayed with Pam cooking spray. Press dough gently over bottom of dish. Pour the Nutella over the oatmeal crust. (I heated the Nutella up for about 15 to 20 seconds in the microwave first so I could easily pour and spread it over the crust. Otherwise, as you spread the Nutella, it tends to lift up the crust.) Scatter remaining oatmeal mixture over the top and bake at 350 degrees for 17 to 20 minutes (until golden brown).

Total servings - 24

Serving size - 1

Points per serving - 2.3

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