## **Eat Smart • Move More**

# **Apple Cinnamon Oatmeal**

**Prep Time:** 5 minutes **Total Time:** 5 minutes







#### **Ingredients**

- ½ cup quick cooking oats
- <sup>2</sup>/<sub>3</sub> cup water
- 1/4 cup unsweetened applesauce
- 1/4 teaspoon apple pie spice

Amount per serving	(278.82g
Calories	180
	% Daily Value
Total Fat 3g	49
Saturated Fat 0g	09
<i>Trans</i> Fat 0g	
Cholesterol Omg	09
Sodium 10mg	09
Total Carbohydrate 35g	139
Dietary Fiber 5g	189
Total Sugars 6g	
Includes g of Added Suga	rs
Protein <sup>6</sup> g	
Vitamin D 0mcg	0%
Calcium 32mg	2%
Iron 2mg	10%
Potassium 193mg	4%

Mutrition Facts

#### Directions

- Pour oats into a microwave-safe bowl. Add water and cover with wax paper.
- Cook in the microwave for 1-2 minutes or until thickened.
- Carefully remove the bowl from the microwave. Stir until mixed.
- Add applesauce and apple pie spice to oatmeal. Stir until combined.

#### **Quick Tips**

- Unsweetened applesauce has about half as much sugar as sweetened applesauce.
- Your favorite apple variety can be used in place of applesauce. Make sure to cook the dish a little longer, until the apple reaches the desired softness.

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#### www.eatsmartmovemoreva.org

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(Recipe adapted from: https://www.geniuskitchen.com.)