



Scoopable PB 'Nana Yogurt Pie



1/8th of recipe (about 1/2 cup): 125 calories, 4g total fat (1g sat. fat), 84mg sodium, 16.5g carbs, 2g fiber, 7g sugars, 10g protein

Prep: 10 minutes **Cook:** 5 minutes

Chill: 3 hours



More: [Dessert Recipes](#), [Vegetarian Recipes](#), [Four or More Servings](#)

Ingredients

1/2 cup [powdered peanut butter or defatted peanut flour](#)
2 tbsp. creamy peanut butter (no sugar added)
2 tbsp. Truvia spoonable natural no-calorie sweetener (or another no-calorie granulated sweetener; see *HG FYI*)
2 tbsp. cornstarch
1 tsp. vanilla extract
1/8 tsp. salt
2 cups fat-free plain Greek yogurt
1 cup sliced banana
2 tbsp. mini (or chopped) semi-sweet chocolate chips
Optional topping: natural light whipped topping (like [Skinny Truwhip](#) or [So Delicious CocoWhip! Light](#))

Directions

Spray a 9" pie pan with nonstick spray.

In a medium nonstick pot, combine powdered peanut butter, creamy peanut butter, sweetener, cornstarch, vanilla extract, and salt. Add 1 cup water, and mix well.

Set heat to medium. Stirring frequently, cook until mixture thickens, about 3 minutes.

Transfer to a large bowl. Add Greek yogurt, and stir until uniform

Carefully transfer the filling to the pie pan. Cover and refrigerate for 3 hours, or until thickened and chilled.

Top with banana slices, and sprinkle with chocolate chips.

MAKES 8 SERVINGS

HG FYI: Truvia spoonable calorie-free sweetener is about twice as sweet as sugar. If using a no-calorie granulated sweetener that measures cup-for-cup like sugar *instead* of Truvia, double the amount called for in this recipe.

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