



Chocolate Coconut Caramel Cup



Entire recipe: 160 calories, 5g total fat (3.5g sat. fat), 88mg sodium, 19.5g carbs, 1g fiber, 11g sugars, 13g protein

[Click for WW Points® value*](#)

Prep: 5 minutes

Freeze: 15 minutes



More: [Recipes for Sides, Starters & Snacks](#), [Dessert Recipes](#), [Vegetarian Recipes](#), [Single Serving](#), [5 Ingredients or Less](#), [30 Minutes or Less](#), [Gluten-Free](#)

Ingredients

- 1 tbsp. [mini semi-sweet chocolate chips](#)
- One 5.3-oz. container zero-sugar coconut Greek yogurt (like the kind by Chobani)
- 1 tsp. chopped [sweetened shredded coconut](#)
- 1 tsp. [light caramel dip](#)

Directions

Place chocolate chips in a small microwave-safe bowl. Microwave for 40 seconds, or until melted. Stir well.

Top yogurt with melted chocolate, coconut, and caramel.

Freeze until chocolate has hardened, 10–15 minutes.

MAKES 1 SERVING

We may receive affiliate compensation from some of these links. Prices and availability are subject to change.

We may have received free product samples, which in no way influences whether these products are reviewed favorably, unfavorably, mentioned with indifference, or mentioned at all. Click for more about our [editorial](#) and [advertising](#) policies.

*The WW Points® values for these products and/or recipes were calculated by Hungry Girl and are not an endorsement or approval of the product, recipe or its manufacturer or developer by WW International, Inc., the owner of the Points® trademark. For those on the Diabetic Plan, values may vary.

Questions on the WW Points® values listed? [Click here.](#)

Hungry Girl provides general information about food and lifestyle. This information and any linked materials are not intended and should not be construed as medical advice, nor is the information a substitute for professional medical expertise or treatment. [Click here](#) for more information.