



Double Chocolate Crunchettes



1/5 of recipe (3 shells): 155 calories, 6.5g total fat (4.5g sat. fat), 61mg sodium, 23.5g carbs, 1g fiber, 12.5g sugars, 3g protein

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



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Ingredients

- 15 frozen mini fillo shells
- 1/4 cup mini semisweet chocolate chips, divided
- 1 tsp. vanilla extract
- 1/2 cup fat-free vanilla yogurt
- 2 tbsp. unsweetened dark cocoa powder
- 1 packet natural no-calorie sweetener
- 1 cup natural light whipped topping

Directions

Preheat oven to 350°F. Place shells on a baking sheet.

Bake until lightly browned, about 5 minutes.

Meanwhile, in a large microwave-safe bowl, combine 3 tbsp. chocolate chips, vanilla extract, and 1 1/2 tsp. water. Microwave at 50 percent power for 35 seconds, or until melted. Stir well.

Add yogurt, cocoa powder, and sweetener. Mix until uniform. Fold in whipped topping.

Spoon filling evenly into fillo cups, and sprinkle with remaining 1 tbsp. chocolate chips. (Cups will be full!)

MAKES 5 SERVINGS

HG Tip: Make a DIY piping bag! Just transfer the filling to a plastic bag, and snip off a corner with scissors to create a small hole for piping.

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