



Skinny Elvis Dessert Dip



[Click here](#) to see Lisa make it on Facebook, and [click here](#) for YouTube!

1/8th of recipe (about 1/4 cup): 70 calories, 2.5g total fat (1.5g sat. fat), 60mg sodium, 9g carbs, 0.5g fiber, 5g sugars, 3g protein

[Click for WW Points® value*](#)

Prep: 5 minutes



More: [Dessert Recipes](#), [Vegetarian Recipes](#), [Four or More Servings](#), [30 Minutes or Less](#), [Gluten-Free](#)

Ingredients

3 tbsp. light/reduced-fat cream cheese
1 cup light whipped topping (thawed from frozen)
1/2 cup fat-free plain Greek yogurt
1/2 cup (about 1 medium) mashed extra-ripe banana
2 packets no-calorie sweetener (like Truvia)
1 tsp. vanilla extract
Dash salt
3 tbsp. [powdered peanut butter](#)
Optional topping: cinnamon
Serving suggestions: pretzels, graham crackers, apple slices

Directions

In a medium bowl, stir cream cheese until smooth. Add whipped topping, yogurt, banana, 1 1/2 sweetener packets, vanilla extract, and salt. Mix until smooth and uniform.

In a small bowl, combine powdered peanut butter, remaining 1/2 sweetener packet, and 2 tbsp. water. Mix until smooth and uniform.

Spoon peanut butter mixture over the banana mixture in dollops, and swirl it in with a knife.

MAKES 8 SERVINGS

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.