



Freezy White Chocolate Raspberry Clusters



1/9 of recipe (1 cluster): 55 calories, 2.5g total fat (1.5g sat. fat), 7mg sodium, 7g carbs, 5g fiber, 1.5g sugars, 1g protein

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Prep: 25 minutes
Freeze: 1 hour



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Ingredients

- 2 cups raspberries
- 2 tsp. [chia seeds](#)
- 1 packet natural no-calorie sweetener
- 1/4 cup no-sugar-added white chocolate chips (like the kinds by [ChocZero](#) and [Lily's](#))

Directions

Line a large plate or baking sheet with parchment paper.

In a large bowl, combine raspberries, chia seeds, and sweetener. Mash and mix until uniform. Allow chia mixture to thicken for 15 minutes.

Evenly distribute mixture into 9 mounds on the plate or baking sheet.

Freeze until solid, at least 1 hour.

In a small microwave-safe bowl, microwave chocolate chips for 30 seconds. Stir well. Repeat until melted. Drizzle melted chocolate over the raspberry mounds.

MAKES 9 SERVINGS

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