



Hungry Girl's Magically Fantastic Peach Swappuccino



Entire recipe (about 16 oz.): 150 calories, 2g total fat (2g sat. fat), 33mg sodium, 23.5g carbs, 2.5g fiber, 16g sugars, 11g protein

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Prep: 5 minutes



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Ingredients

1 cup frozen peach slices (no sugar added)
3 tbsp. vanilla protein powder with about 100 calories per ounce (like the kind by [Quest Nutrition](#) or [Tera's Whey](#))
2 packets no-calorie sweetener (like Truvia)
1/2 tsp. vanilla extract
1/2 cup crushed ice (about 3 ice cubes)
3 drops [neon blue food coloring](#)
2 tbsp. light whipped topping (like [Skinny Truwhip](#) or [So Delicious Dairy Free CocoWhip! Light](#))
1/2 tsp. [edible glitter](#)

Directions

In a blender, combine peach slices, protein powder, sweetener, extract, and ice.

Add 3/4 cup water. Blend at high speed until smooth, stopping and stirring if needed.

Add 1 drop food coloring to the glass. Pour in half of the drink.

Add 1 drop food coloring, and swirl. Repeat with remaining drink and food coloring.

Top with whipped topping and glitter.

MAKES 1 SERVING

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