





PB&J Dessert Dip



1/8th of recipe (about 3 tbsp.): 74 calories, 4g total fat (1.5g sat. fat), 55mg sodium, 7g carbs, 1g fiber, 3.5g sugars, 3g protein

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

Cool: 10 minutes Chill: 2 hours

More: Dessert Recipes, Vegetarian Recipes, Four or More Servings, Gluten-Free

Ingredients

2 tsp. cornstarch

3/4 cup chopped strawberries (fresh or thawed from frozen and drained)

packets natural no-calorie sweetener (like Truvia)

1/3 cup fat-free plain Greek yogurt

2 tbsp. light/reduced-fat cream cheese, room temperature 2 tbsp. creamy peanut butter

2 tbsp. powdered peanut butter

1 tsp. vanilla extract

Dash salt

3/4 cup light whipped topping (like Skinny Truwhip or So Delicious Dairy Free

Optional topping: crushed graham crackers

Directions

In a small nonstick pot, dissolve cornstarch in 2 tbsp. water. Add strawberries and sweetener. Mix well, and set heat to medium. Cook and stir until thickened, about 3 minutes.

Transfer to a medium bowl. Let cool slightly, about 10 minutes.

In a second medium bowl, combine all remaining ingredients except whipped topping. Mix well. Fold in strawberry mixture and whipped topping, and stir until uniform.

Cover and refrigerate until chilled, at least 2 hours.

MAKES 8 SERVINGS

HG FYI: If starting with frozen strawberries, make sure no sugar has been added. The only ingredient should be the fruit itself.

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