



PB&J Fudge



1/20th of recipe: 85 calories, 5g total fat (0.5g sat. fat), 45mg sodium, 11g carbs, 2.5g fiber, 2.5g sugars, 4.5g protein

Prep: 15 minutes **Cook:** 30 minutes

Cool: 3 hours

More: [Dessert Recipes](#), [Vegetarian Recipes](#), [Four or More Servings](#)

Ingredients

Fudge

One 15-oz. can pure pumpkin
1 cup [powdered peanut butter](#)
2/3 cup creamy peanut butter
1/4 cup + 2 tbsp. natural no-calorie sweetener that measures like sugar
1/2 cup chopped [freeze-dried strawberries](#)

Topping

3/4 cup frozen strawberries, thawed, not drained
2 1/4 tsp. cornstarch
1 1/2 tbsp. natural no-calorie sweetener that measures like sugar

Directions

Preheat oven to 350 degrees. Line an 8" X 8" baking pan with parchment paper.

Place all fudge ingredients *except* freeze-dried strawberries in a food processor. Puree until completely smooth and uniform.

Fold in freeze-dried strawberries. Spread mixture into the baking pan, and smooth out the top.

Bake until a toothpick (or knife) inserted into the center comes out mostly clean, 25 - 30 minutes.

Let cool completely, about 1 hour.

Meanwhile, make the topping. Clean food processor, and add topping ingredients. Puree until mostly smooth. Transfer to a medium microwave-safe bowl. Microwave for 1 minute, or until hot and thickened.

Spread topping over fudge. Cover and refrigerate until completely chilled, at least 2 hours.

MAKES 20 SEVINGS

HG Tip: If making the fudge in advance, refrigerate the topping separately.

We may receive affiliate compensation from some of these links. Prices and availability are subject to change.

We may have received free samples of food, 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.

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.

