



## Peanut Butter Cup Yogurt



Entire recipe: 170 calories, 8g total fat (3.5g sat. fat), 140mg sodium, 16.5g carbs, 5.5g fiber, 1.5g sugars, 15.5g protein

[Click for WW Points® value\\*](#)

**Prep:** 5 minutes    **Cook:** 5 minutes or less

**Freeze:** 20 minutes



More: [Recipes for Sides, Starters & Snacks](#), [Dessert Recipes](#), [Vegetarian Recipes](#), [Single Serving](#), [5 Ingredients or Less](#), [30 Minutes or Less](#), [Gluten-Free](#)

### Ingredients

One 5.3-oz. container zero-sugar vanilla Greek yogurt (like [Chobani Zero Sugar](#))  
1 tbsp. powdered peanut butter (like [PB2 Original](#))  
1 tbsp. sugar-free chocolate chips (like [the kind by ChocZero](#))  
1 1/2 tsp. chopped peanuts

### Directions

Combine yogurt with powdered peanut butter. (You can do this right in the yogurt container or a small bowl.) Mix until uniform.

Place chocolate chips in a small microwave-safe bowl. Microwave for 35 seconds, or until melted. Stir well.

Spread melted chocolate over yogurt. Top with peanuts.

Freeze until chocolate has hardened, 15–20 minutes.

MAKES 1 SERVING

**See how it's done...** Soooo easy and so fun! [Click to watch.](#)

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.