



## Low-Sugar PB Buckeyes



1/9 of recipe (1 buckeye): 98 calories, 6g total fat (2g sat. fat), 60mg sodium, 12g carbs, 1g fiber, 6g sugars, 3.5g protein

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**Prep:** 15 minutes    **Cook:** 5 minutes or less

**Chill:** 1 hour and 35 minutes



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### Ingredients

1/4 cup powdered peanut butter  
2 tbsp. fat-free vanilla Greek yogurt  
1/4 cup creamy peanut butter  
1/4 tsp. vanilla extract  
1 dash salt  
1/4 cup natural no-calorie powdered (confectioners) sweetener that measures like sugar  
1/3 cup mini semi-sweet chocolate chips

### Directions

Line a plate with wax/parchment paper.

In a medium-large bowl, combine powdered peanut butter, yogurt, and 2 tbsp. water. Mix until uniform.

Add creamy peanut butter, vanilla extract, and salt. Mix well. Add sweetener, and mix until uniform. (Mixture will be thick.)

Roll 1/9 of the mixture (about 1 tbsp.) into a ball. Place on the plate, and repeat with remaining mixture to make 9 balls total.

Freeze for 30–35 minutes.

Place chocolate chips in a medium microwave-safe bowl. Microwave for 40 seconds. Stir well. Microwave for 30 seconds, or until chocolate has melted.

Spear the top of a peanut butter ball with a toothpick, and dip it into the melted chocolate, coating about 2/3 of the ball. Repeat with remaining peanut butter balls and chocolate, placing them on the plate.

Remove toothpicks, and smooth out the indentations. Refrigerate for at least 1 hour, or until chocolate is firm.

**MAKES 9 SERVINGS**

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