



White Chocolate Strawberry Bites



1/24 of recipe (1 piece): 40 calories, 2.5g total fat (1.5g sat. fat), 8mg sodium, 4g carbs, 3g fiber, 0.5g sugars, 0.5g protein

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WW Points® value 1*

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

Chill: 30 minutes



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Ingredients

3/4 cup [no-sugar-added white chocolate chips](#)
2 1/2 tbsp. crushed [freeze-dried strawberries](#)

Directions

Place chocolate chips in a medium microwave-safe bowl. Microwave for 50 seconds, or until melted, stirring halfway through.

Mix melted chocolate until smooth. Fold in crushed strawberries.

Spoon mixture into all cavities of a [24-cavity silicone mold](#). (Do not overflow.) Gently smooth out the tops.

Refrigerate until solid, at least 30 minutes.

MAKES 24 SERVINGS

HG Tip: To make it easier to fill your mold, make a DIY piping bag! Just transfer the filling to a plastic bag, and snip off a corner with scissors to create a small hole for piping.

Other Flavor Variations! Whip up treats with [milk chocolate chips](#) and [freeze-dried blueberries](#), [dark chocolate chips](#) and [freeze-dried mango](#)... There are endless delicious possibilities!

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