



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

[Click for WW Points® value*](#)

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

Chill: 30 minutes



More: [Dessert Recipes](#), [Vegetarian Recipes](#), [5 Ingredients or Less](#), [Four or More Servings](#), [Gluten-Free](#)

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!

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.