

GOOEY PEANUT BUTTER CHOCOLATE CHIP CHEESECAKE DIP

Gooey Peanut Butter Chocolate Chip Cheesecake Dip

Gluten Free, Lower Sodium

Serves: 20 (Serving= 1/4 cup dip and 10 strawberry halves)

Nutrition (per serving)

Calories: 156	Total Carbohydrate: 16
Total Fat: 8 g	Dietary Fiber: 2.5 g
Saturated Fat: 5 g	Total Sugars: 11 g
Sodium: 113 mg	Protein: 6 g

Ingredients

- 16 ounces Neufchatel cheese, softened
- 16 ounces plain non-fat Greek yogurt
- ¼ cup vanilla extract
- ¾ cup PB2 peanut butter powder (reserve 2 Tablespoons for topping)
- 2 Tablespoons Truvia Nectar
- ¾ cup mini semi-sweet chocolate chips (reserve 2 Tablespoons for topping) (choose gluten free for GF version)
- 10 medium strawberries, tops removed and halved

Directions

1. In a mixing bowl, beat together Neufchatel cheese and Greek yogurt with a hand mixer until smooth.
2. Add vanilla extract, PB2, and Truvia nectar, and beat again until well combined.
3. Fold in chocolate chips and transfer to serving bowl.
4. Prepare peanut butter drizzle for topping by mixing reserved PB2 powder with 1 ½ tablespoons of water. Stir until well combined. Drizzle mixture over dip, and sprinkle reserved chocolate chips on top.
5. Serve with strawberry halves.