



STRAWBERRY FRO-YO CUPCAKES

Advanced Lifestyle

INGREDIENTS

- 1 ½ cups (apx. 4 ounces) vanilla or lemon snap cookies*
- 2 TBS melted butter
- 2 pints (4 cups) fat-free or low-fat vanilla frozen yogurt, softened
- 2 ½ cups sliced strawberries, plus 12 slices for garnish

INSTRUCTIONS

—Generously coat a 12-cup muffin tin with cooking spray.

—Place cookies in a food processor and process until fine crumbs form. Transfer to a medium bowl and stir in melted butter. Press about 1 tablespoon of the mixture in the bottom of each muffin cup.

—Place frozen yogurt and 2 ½ cups strawberries in the food processor and pulse until the berries are finely chopped. Fill each muffin cup with a generous ¼ cup of the mixture. Press a strawberry slice on top, if desired. Freeze until firm, at least 3 hours.

SERVING INFO: (Yields 12 servings)

1 cupcake = ½ FR, 1 M

* Stauffer's Lemon Snaps; or Mi-Del makes both Lemon Snaps and Vanilla Snaps

See photo of recipe at [Instagram](#) and [Facebook](#).