



Ice Cube Tray White Chocolates

GF
option

V
option

INGREDIENTS

1 (9-oz.) pkg. Lily's no-sugar-added white chocolate-style baking chips
1 cup Hy-Vee miniature marshmallows
3 tbsp Hy-Vee dried cranberries
2 tbsp coarsely chopped roasted & salted shelled pistachios

PREPARATION

- 1** Lightly spray 28 (1¼ x1-in.) molds in flexible plastic ice cube trays with nonstick spray; set aside.
- 2** Microwave baking chips in a medium microwave-safe bowl on HIGH at 15-second intervals until melted, stirring each time. Spoon chocolate into a disposable pastry bag. Cut off ¼-in. tip on end of pastry bag.
- 3** Pipe chocolate into prepared molds of ice cube trays, filling just until bottom of each mold is lightly coated with chocolate. Immediately press 3 marshmallows slightly into each section of chocolate. Drizzle with remaining melted chocolate.
- 4** Firmly tap filled ice cube trays on work surface a few times to compact ingredients. Garnish with cranberries and pistachios. Freeze for 10 minutes or until chocolate is set. Let stand at room temperature for 5 minutes. Pop chocolates out of ice cube trays before serving. If necessary, use the tip of paring knife to release. Store in covered container in refrigerator up to 1 week. Serve at room temperature.

NUTRITION FACTS

Calories: 90
Total Fat: 6g
Saturated Fat: 3.5g
Trans Fat: 0g
Cholesterol: 5mg

Sodium: 20mg
Carbohydrates: 16g
Fiber: 0g
Sugar: 5g
Protein: 2g