



# **WEIGHT WATCHERS GROUP RESULTS**

**END OF 12 WEEKS-  
99.8 LBS LOST!!!!**

## **RECIPE**

### **Frozen Butterfinger Pie**

**Makes 9 Servings**

#### **Ingredients**

40 chocolate graham crackers (10 full cookie sheets)

1 1/2 tablespoons butter or stick margarine, melted

1 large egg white

Cooking spray

4 cups vanilla fat-free frozen yogurt

3 tablespoons light-colored corn syrup

3 tablespoons creamy peanut butter

1 tablespoon fat-free milk  
1 (2.1-ounce) chocolate-covered crispy peanut-buttery candy bar,  
such as Butterfinger, chopped

Preheat oven to 350 degrees. Place graham crackers in a food processor; pulse until crumbly. Add butter and egg white; pulse until moist. Press crumb mixture into a 9-inch pie plate coated with cooking spray. Bake at 350 degrees for 8 minutes; cool on a wire rack 15 minutes. Freeze 15 minutes. Remove yogurt from freezer, and let stand at room temperature for 15 minutes to soften. Spoon half of yogurt into prepared crust.

Combine  
the corn syrup, peanut butter, and milk in a small bowl, stirring until smooth.

Drizzle half of the peanut butter mixture over the yogurt in crust. Sprinkle with half of chopped candy bar. Repeat the procedure with remaining yogurt, peanut butter mixture, and candy bar. Cover with plastic wrap, and freeze for 3 hours or until firm.

**SERVING SIZE:** 1 wedge

**POINTS:** 5.5

**PER SERVING:** 230 Calories, 6.1 g Protein, 1 g Total Fiber,  
7.6 g Total Fat, 36.6 g Carbohydrate, 221 mg Sodium, 5 mg Cholesterol