



## Caramel White Chocolate Snowflake Bites



1/4 of recipe (2 bites): 118 calories, 3.5g total fat (1g sat. fat), 233mg sodium, 24g carbs, 1g fiber, 6g sugars, 5g protein

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**Prep:** 10 minutes    **Cook:** 10 minutes



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### Ingredients

1/2 cup [BakeGood Almond Flour Blend](#)  
1 1/2 tbsp. [BakeGood Granular Sweetener](#)  
1 tsp. [BakeGood Aluminum-Free Baking Powder](#)  
1/2 tsp. cinnamon  
1/2 cup fat-free plain Greek yogurt  
1 1/2 tbsp. light caramel dip  
1 tbsp. white chocolate chips, crushed

### Directions

In a large bowl, combine flour, sweetener, baking powder, and cinnamon. Mix well. Add yogurt. Mix until dough forms.

Shape dough into 8 balls, about 2 tablespoons each.

Spray an air fryer with nonstick spray. Place dough balls in the air fryer, and spray them with nonstick spray.

Set air fryer to 360°F. Cook until golden brown and cooked through, 8–10 minutes.

In a small microwave-safe bowl, microwave caramel dip for 15 seconds, or until hot.

Drizzle caramel over the bites, and top with crushed chips.

MAKES 4 SERVINGS

**Oven Alternative:** Bake at 350 °F until golden brown, 13–15 minutes.

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