Warm Peanut-Garamel Dip

1/4 cup reduced-fat peanut butter

- 2 tablespoons fat-free caramel topping
- 2 tablespoons fat-free (skim) milk
- 1 large apple, thinly sliced
- 4 large pretzel rods, broken in half

DIETARY EXCHANGES:

2 Starch, 1 Fat

NUTRIENTS PER SERVING:

Cal.: 185
Cal. from Fat: 34%
Total Fat: 7 g
Carb.: 27 g
Chol.: <1 mg
Sat. Fat: 1 g
Protein: 6 g
Sodium: 274 mg

Fiber: 2 g

- 1. Combine peanut butter, caramel topping, and milk in small saucepan. Heat over low heat, stirring constantly, until mixture is melted and warm.
- 2. Serve dip with apple slices and pretzel rods.

Makes 4 servings (2 tablespoons per serving)

Microwave directions:

Combine all ingredients except apple and pretzel rods in small microwavable dish. Microwave at MEDIUM (50%) 1 minute; stir well. Microwave 1 minute more or until mixture is melted and warm. Serve dip with apple and pretzel rods.

Source: Diabetic Cooking Magazine

