

Peaches-n-Cream Waffle Dunkers

Description

A peachy way to start the day.

Ingredients

- 1-1/2 tablespoons cinnamon
- 1-1/2 tablespoons sugar
- 1 quart yogurt, vanilla, low fat
- 1 quart peaches, canned, drained, diced
- 8 oz. fat free cream cheese, softened
- Nonstick cooking spray
- 16 whole grain waffle sticks
- 3 tablespoons cinnamon sugar

Instructions

- 1. Heat oven to 350°F.
- 2. Mix cinnamon and sugar in a small bowl; set aside.
- 3. In a blender, process the yogurt, 2 cups peaches and cream cheese until smooth.
- 4. Coat waffle sticks on both sides with nonstick cooking spray; place on a cookie sheet. (See photo #1)
- 5. Dust both sides of waffle sticks with cinnamon sugar. (See photo #2)
- 6. Toast waffles in oven for 7 8 minutes or until heated through.
- 7. Serve 1/2 cup of peach yogurt topped with 1/4 cup diced peaches, with 2 cinnamon waffle sticks.



Makes 8 Servings Prep Time: 15 min Cook Time: 8 min

Nutrition

Calories: 370 Total Fat: 7g Saturated Fat: 1.5g Cholesterol: 25 mg Sodium: 400 mg

Calcium: 35% Daily Value

Protein: 12g Carbohydrates: 66 g Dietary Fiber: 5 g

Photo #1



Photo #2

