

handle, roll down the excess foil until it reaches the top of the ring. Spray the foil and bottom of the pan with nonstick spray.

2 Microwave the honey in a medium microwavable bowl on High until it is more fluid, about 15 seconds. Add the crumbs and stir with a fork until evenly moistened. Press the crumb mixture onto the bottom of the pan using a flat-bottomed glass to form a crust.

3 Sprinkle the crust evenly with the butterscotch chips, then with the chocolate chips, and finally with the coconut. Drizzle the condensed milk evenly over the top; then sprinkle with the walnuts. Remove the ring from the pan. Holding the foil handle, place the pizza in a 5- or 6-quart slow cooker; do not let the foil touch the sides of the cooker. Cover the slow cooker with a double layer of paper towels; then place the lid on top, pulling the edges of the towels if necessary so they do not droop. Cook 2½ hours on high.

4 Uncover and let the pizza stand in the slow cooker until cool enough to handle, at least 1 hour. Remove the pizza from the cooker; cool completely. **Wrap well in plastic wrap, then in heavy-duty foil, and freeze up to 1 month. To serve, unwrap and transfer to a cutting board. Let stand until thawed, about 1 hour. Cut into 16 wedges.**

PER SERVING (1 WEDGE): 145 CAL, 8 G FAT, 3 G SAT FAT, 0 G TRANS FAT, 0 MG CHOL, 43 MG SOD, 19 G CARB, 1 G FIB, 2 G PROT, 29 MG CALC.

POINTS VALUE: 3.

**BONUS
RECIPE!**

BERRY TARTLETS

Separate the two halves of 4 cream-filled chocolate sandwich cookies (both halves should have filling on them). Top evenly with 1 c. fresh raspberries, pressing gently into the filling. **PER SERVING (2 TARTLETS) POINTS VALUE: 1.**



PB&J Cupcakes

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PREP 20 MIN **BAKE** 25 MIN
SERVES 24 **MAKE AHEAD** 1 MONTH

CUPCAKES

1 c. cake flour
1 c. granulated sugar
½ c. unsweetened cocoa
1 tsp. baking powder
¼ tsp. baking soda
¼ tsp. salt
½ c. low-fat sour cream
⅓ c. canola oil
1 large egg
1 large egg white
1 tsp. vanilla extract
1 oz. bittersweet chocolate, melted and cooled

FILLING

½ c. seedless strawberry jam

FROSTING

½ c. light cream cheese (Neufchâtel), softened
¼ c. low-fat creamy peanut butter
¼ c. confectioners' sugar
¼ c. unsalted roasted peanuts, coarsely chopped

1 Preheat the oven to 350°F. Spray a 24-cup mini-muffin pan with nonstick spray.

2 Mix the cake flour, granulated sugar, cocoa, baking powder, baking soda, and salt in a bowl. Whisk the sour cream, oil, egg, egg white, and vanilla in a large bowl. Whisk in the melted chocolate. Add the flour mixture, stirring just until blended.

3 Fill each muffin cup two thirds full with the batter. Bake until a toothpick inserted

into the center comes out clean, about 25 minutes. Let cool in the pan on a rack 10 minutes. Remove the cupcakes from the pan and let cool completely on the rack.

4 Fit a small pastry bag with a plain medium tip and fill with the jam. Carefully insert the pastry tip into the top of a cupcake. Pipe in about 1 tsp. of the jam. Repeat with the remaining cupcakes and jam.

5 Transfer the cupcakes to zip-close plastic freezer bags. Squeeze out the air and seal the bags. Freeze up to 1 month. To serve, transfer the cupcakes to a tray and let thaw at room temperature about 1 hour.

6 With an electric mixer on low speed, beat the cream cheese, peanut butter, and confectioners' sugar in a small bowl until smooth, about 2 minutes. With a small metal spatula, spread the frosting over the tops of the cupcakes; sprinkle with the peanuts.

PER SERVING (1 CUPCAKE): 162 CAL, 7 G FAT, 2 G SAT FAT, 0 G TRANS FAT, 14 MG CHOL, 107 MG SOD, 23 G CARB, 1 G FIB, 3 G PROT, 30 MG CALC. **POINTS VALUE: 4.**