

## **BAVARIAN CREAM DESSERT**

- 1 C. fat-free/light sour cream
- 1 small box sugar-free/fat-free instant vanilla or cheesecake pudding
- 1 1/2 2 C. mixed berries fresh or frozen
- 4 oz. reduced-fat cream cheese
- 1 C. skim milk Graham cracker crumbs Light whipped cream

Nutrition Facts Serving Size (112g) Servings Per Container			
Amount Per Serving			
Calories 17	0 Cald	ories fron	n Fat 30
% Daily Value*			
Total Fat 3.5g			5%
Saturated Fat 1g 5%			
Trans Fat 0g			
Cholesterol 5mg 2%			
Sodium 440mg 18%			18%
Total Carbohydrate 30g 10%			
Dietary Fiber 1g			4%
Sugars 9g			
Protein 3g			
1.00	,		1-0/
Vitamin A 4%		Vitamin (	3 15%
Calcium 8%	•	Iron 4%	
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs: Calories: 2,000 2,500			
Total Fat Saturated Fat Cholesterol Sodium Total Carbohydra Dietary Fiber Calories per grai Fat 9 • 0	Less than Less than ate	65g 20g 300mg 2,400mg 300g 25g	80g 25g 300mg 2,400mg 375g 30g

Mix first four ingredients. Sprinkle most of the crushed graham crackers on bottom of 9x13" pan (save small amount for topping). Blob pudding mix on crust (edges first works best), and spread carefully. Put fruit on mix. Spread light whipped topping. Sprinkle remaining graham cracker crumbs on top.

NUTRITION FACTS: Serving size: 3/4 inch square per serving, 12 servings