Berrylicious Crème Pies

Mini shells filled with a Greek yogurt and berry crème, topped with fresh berries, and chilled to perfection! Each serving includes 2 mini pies for just 81 calories. At that rate, I just might eat the whole recipe 😊 I hope you enjoy these yummy delights.

Ingredients:

- ¼ cup Heavy whipping cream
- 2 tsp Sugar
- ½ cup Fresh blackberries (can also use raspberries)
- ½ cup Fresh blueberries
- 1 tbsp Stevia
- ½ cup Greek yogurt, vanilla, nonfat
- 16 each Mini frozen phyllo shells (I use the Athens Pastries brand, found in the frozen section)
- 16 each Blueberries
- 16 each Blackberries (can also use raspberries)

Directions:

1. In a medium bowl, beat the heavy whipping cream until a soft peak forms.
2. Pour sugar onto soft peaks and continue beating until the peaks become stiff. Set to the side in the fridge.
3. In a food processor, pulse the 1 cup of berries (blueberries and blackberries) until smooth. Add Stevia and pulse until combined throughout the berries. If you do not have a food processor, you can manually mash the berries and stir in Stevia.
4. In a medium bowl (not the bowl with the whipping cream), mix the Greek yogurt with the mashed berry mixture.
5. Fold the yogurt into the heavy whipping cream.
6. Evenly fill each phyllo shell (16 shells) with the berry crème filling.
7. Top each mini pie with 1 blackberry and 1 blueberry.
8. Can serve immediately or chill for 2-4 hours.

Servings: 8 servings
Serving size: 2 crème pies

![Nutrition Facts](image)