

Low-Point Butterfinger Pie

Ingredients:

- 3 1/2 low-fat Honey Maid graham cracker sheets
- 1, 8 oz. Lite Cool Whip
- 1, 2 oz. Butterfinger candy bar, crushed and divided
- 1 banana (optional)
- 1/4 cup sugar-free Hershey's chocolate syrup
- 1/4 cup fat-free Smuckers caramel syrup

Line the bottom of an 8x8 inch baking dish with the graham cracker sheets. Slice and layer the banana on top of the graham crackers (optional). Mix together the cool whip with half of the crushed Butterfinger candy bar. Spread the cool whip mixture over the graham crackers and bananas. Drizzle both the chocolate syrup and caramel syrup on top of the cool whip and sprinkle remaining crushed Butterfinger on top. Freeze for at least 2 hours. Enjoy!

Total servings - 12

Serving size - 2 pieces

Points per serving - 4

Points plus per serving - 4.5

This delicious recipe can be found on the website *Points In My Life*
(www.pointsinmylife.com)

"In Heaven, chocolate has no calories and is served as a main course." - Anonymous