



Chocolate Yogurt Crème Pudding- Serves 8.

Ingredients:

- 1 cup sugar
- 1/3 cup HERSHEY'S Cocoa
- 1 envelope unflavored gelatin
- 1-1/3 cups lowfat 2% milk
- 2 containers (8 oz. each) vanilla lowfat yogurt
- 1 teaspoon vanilla extract
- Kiwi, raspberries or sliced fresh strawberries



Directions:

1. Stir together sugar, cocoa and gelatin in medium saucepan. Gradually stir in milk; let stand 5 minutes. Cook over medium heat, stirring constantly, until mixture comes to a boil and gelatin is dissolved. Cool about 5 minutes.

2. Add yogurt and vanilla; stir gently with whisk just until well combined. Pour into dessert dishes. Cover; refrigerate 6 hours or until set. Top with fruit.

MICROWAVE DIRECTIONS: Stir together sugar, cocoa and gelatin in medium microwave-safe bowl. Stir in milk; let stand 5 minutes. Microwave at HIGH (100%) 3-1/2 to 4 minutes, stirring with whisk after each minute, until mixture is hot and gelatin is completely dissolved. Cool 5 minutes. Gradually add yogurt and vanilla, stirring with whisk until well blended. Pour into individual dessert dishes. Refrigerate about 6 hours or until set. Top with fruit.