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▶▶▶ June 2015 ◀◀◀

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Mini Frozen Baklava

- 1 Cup low-fat vanilla frozen yogurt, softened
- ¼ Cup finely chopped pistachios, plus 15 shelled pistachios, divided
- 15 Frozen mini phyllo cups (1.9-ounce package)
- 4 Teaspoons honey

- 1) Combine frozen yogurt and pistachios in a medium bowl. Keeping phyllo cups in their plastic tray, fill each with about 2 teaspoons of the frozen yogurt. Drizzle with honey and top with a whole pistachio. Freeze until firm, at least 1 1/2 hours.

Makes 15 servings

