



These elegant little frozen desserts are quick to make and delicious to eat!

Frozen Mocha Mint Cups

Prep Time: 15 Minutes

Start to Finish: 1 Hour 15 Minutes

- 9 regular-size paper baking cups
- 1/2 cup chocolate cookie crumbs
- 1 tablespoon butter, melted
- 3 containers (6 oz each) Yoplait® Light mocha mint yogurt
- 3 tablespoons chocolate-flavor syrup
- 2/3 cup frozen (thawed) whipped topping
- Chopped thin rectangular crème de menthe chocolate candies or chocolate sprinkles, if desired

1. Place paper baking cup in each of 9 regular-size muffin cups. Mix cookie crumbs and butter; firmly press about 1 tablespoon in bottom of each baking cup.
2. In medium bowl, mix yogurt and chocolate syrup until well mixed. Spoon and spread about 3 tablespoons yogurt mixture over crumbs in each cup. Gently spread about 1 tablespoon whipped topping on each; sprinkle with chopped candies.
3. Freeze until firm, at least 1 hour.

9 cupcakes

Yogurt thaws quickly, so remove cupcakes from freezer just a few minutes before serving.



Nothing says holiday more than candy canes, and here they join Yoplait® peppermint bark yogurt and cream cheese for a quick and delicious dessert dip!

Candy Cane Dip

Prep Time: 10 Minutes
Start to Finish: 10 Minutes

3 oz cream cheese, softened
2 containers (6 oz each) Yoplait® Original 99% Fat Free peppermint bark yogurt
1/4 cup crushed red and white peppermint candies
28 chocolate fudge crème-filled tubular-shaped rolled wafer cookies or chocolate sugar wafer cookies

1. In medium bowl, beat cream cheese until smooth. Beat in yogurt until blended. Stir in candies.
2. Serve immediately, or cover and refrigerate until serving time. Serve with cookie wafers.

14 servings (2 tablespoons dip and 2 cookies each)

For a festive presentation, moisten the rim of a large martini or margarita glass with a small amount of the dip, then dip the rim into a shallow dish of crushed peppermint candies.

Serve with your favorite cookies for dipping, such as chocolate wafers, chocolate chip cookies or chocolate graham crackers.



Desserts presented in shot glasses are all the rage in restaurants--now you can make them at home! Serve these decadent brownie shots made with Yoplait® peppermint bark yogurt and Betty Crocker® brownies.

Peppermint Bark Brownie Shots

Prep Time: 15 Minutes
Start to Finish: 2 Hours

1 box (1 lb 2.4 oz) Betty Crocker® Original Supreme Premium brownie mix
Water, vegetable oil and egg called for on brownie mix box
2 containers (6 oz each) Yoplait® Original 99% Fat Free peppermint bark yogurt
Crushed peppermint candies, if desired

1. Heat oven to 350°F (325°F for dark or nonstick pan). Make and bake brownie mix as directed on box, using water, oil and egg. Cool completely.
2. Reserve half of cooled brownies for another use. Crumble remaining half of brownies. In each of twelve 2-oz shot glasses or mini dessert dishes, layer crumbled brownies and yogurt. Serve immediately or refrigerate until serving time. Just before serving, top with crushed candies.

12 servings

Look for tasting-size dishes or shot glasses in the housewares departments of department stores, or use any small glasses you have on hand.

Instead of crushed peppermint candies for a garnish, reserve 2 tablespoons of the crumbled brownies to sprinkle over the yogurt.



Yoplait® mocha mint yogurt, coffee liqueur and chocolate cups are all you need to assemble these delicious cordials - tiny treats for your holiday parties!

Mocha Mint Cordial Cups

Prep Time: 10 Minutes
Start to Finish: 10 Minutes

1 container (6 oz) Yoplait® Light mocha mint yogurt
1/4 cup mocha coffee-flavored liqueur
18 chocolate cordial cups
3 tablespoons frozen (thawed) whipped topping or sweetened whipped cream
Mint leaves, if desired

1. In small bowl, mix yogurt and liqueur.
2. Spoon into cordial cups. Top each with whipped topping; garnish with mint leaves.

18 servings

One-fourth cup of water plus 1 1/2 teaspoons of instant coffee can be used in place of the coffee-flavored liqueur.

Look for other flavors of coffee-flavored liqueur for a variation, such as original coffee flavor, French vanilla or peppermint mocha.

Small chocolate cordial cups come in packages and can be found in the specialty aisle at the grocery store.