



10 Sweet & Healthy Recipes with low/no calorie sweeteners



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Porridge with mixed seeds and tahini

Start your day with a bowl of porridge with mixed seeds and tahini sweetened with low/no calorie sweeteners

Nutritional Information per serving

Energy	Fat	Saturated fat	Carbohydrate	Sugars	Protein	Fibre	Salt
283kcal	12.3g	2.8g	31.6g	5.3g	11g	4.1g	0.16g

Ingredients

Serves 2

- 80g oat bran
- 200ml water
- 200ml semi-skimmed milk
- 10g sunflower seeds
- 10g pumpkin seeds
- 2 teaspoons tahini (alternatively: peanut or almond butter)
- 2 teaspoons granulated low/no calorie sweetener
- A pinch of cinnamon



Instructions

5' preparation

5' cook

Step 1

Mix the water and the milk with the oats in a small pan. Cook over a low heat for 5 minutes.

Step 2

Remove from heat and divide the porridge into two bowls. Add one teaspoon of sweetener in each bowl. Top with the sunflower and pumpkin seeds, add 1tsp of tahini in each bowl, and sprinkle over the cinnamon.

Hints & Tips

What's great with porridge is that you can add your favourite toppings and have a different version for breakfast every day! Try grating some apple and stirring it in the porridge, or adding blackberries and chopped pecan for extra crunch.



Homemade granola bars

Prepare delicious, homemade granola bars with nuts, seeds, dried fruits, and a tabletop sweetener suitable for baking

Nutritional Information per serving

Energy	Fat	Saturated fat	Carbohydrate	Sugars	Protein	Fibre	Salt
180kcal	9.4g	1g	20g	4g	4g	3g	0.1g

Ingredients

Serves 10

200g oats

50g walnuts (chopped)

30g seeds (try pumpkin, sunflower, flax seeds, or a combination of them all)

2 tablespoons olive oil

1 teaspoon vanilla extract

100g dried fruit (chopped) (try prunes, dates, red berries or figs, or a combination of them all)

2 tablespoons low/no calorie sweetener

A **pinch** of salt

1 teaspoon cinnamon



Instructions

10' 
preparation

15' 
baking

Hints & Tips

Use a mixture of rolled oats (also known as old-fashioned) and quick oats for a chewy texture and added crunch.

Step 1

Preheat the oven to 160°C.
Line a baking tray with baking parchment.

Step 2

Add all the ingredients to a large bowl and mix well.

Step 3

Lay the mixture across the baker tray using a spatula to create a thin layer.

Step 4

Bake in the oven for 15 minutes, or until golden brown.

Step 5

Let cool before cutting in equal sized bars and serve.



Oat bran pancakes with mixed berries

Sweeten your pancakes with mixed berries and low/no calorie sweeteners and sprinkle over cinnamon for extra taste

Nutritional Information per serving (2 pancakes)

Energy	Fat	Saturated fat	Carbohydrate	Sugars	Protein	Fibre	Salt
135kcal	1.5g	0.5g	23.8g	9.4g	6.5g	4.6g	1g

Ingredients

Serves 6
(12 pancakes)

- 1 cup oats
- ½ cup all-purpose flour
- 6 teaspoon granulated low/no calorie sweetener
- 1 teaspoon baking powder
- ½ teaspoon baking soda
- ⅛ teaspoon salt
- 300 ml semi-skimmed milk
- 2 eggs
- 300g fresh mixed berries
- Cinnamon



Instructions

40' 
preparation

Step 1

In a large bowl, stir together the oats, flour, low/no calorie sweeteners, baking powder, baking soda, and salt.

Step 2

In a second bowl, whisk together the milk and the eggs. Pour the mixture over dry ingredients; stir just until ingredients are blended with no large lumps of flour.

Step 3

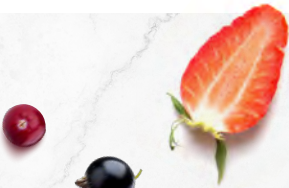
Heat a non-stick griddle or skillet over medium heat.

Step 4

Pour batter, about ¼ cup at a time, onto hot griddle. Cook pancakes until puffed, browned, and slightly dry around the edges. Flip over and cook other side until golden brown.

Step 5

Serve the pancakes with fresh fruit, some extra low/no calorie sweetener (optional) and sprinkle over the cinnamon.



Strawberry fool

Enjoy a low-sugar pudding with Greek yogurt and strawberries (or another fruit of your choice) sweetened with low/no calorie sweeteners

Nutritional Information per serving

Energy	Fat	Saturated fat	Carbohydrate	Sugars	Protein	Fibre	Salt
60kcal	2.4g	1.4g	6.6g	3.8g	3.5g	1.3g	0.03g

Ingredients

Serves 6

400g strawberries

6 teaspoon granulated low/no calorie sweetener (equivalent to 6 tsp sugar)

150g 0% fat Greek yogurt

100ml reduced-fat crème fraîche or soured cream

½ lime or lemon



Instructions

15'
preparation

30'-60'
to cool

Step 1

Wash and remove the stalks from the strawberries. Cut them in 1/2cm dice size. Crush $\frac{3}{4}$ of the strawberries until you have a lumpy puree.

Step 2

Place the puree and chopped strawberries in a bowl, add the low/no calorie sweetener and the lime/lemon juice. Mix well and reserve for 10 minutes.

Step 3

In a second bowl, mix the yogurt and crème fraîche/soured cream together. Fold in the strawberries until all the strawberries are folded and there is no more white cream.

Hints & Tips

Did you know research has shown that food presentation can actually make a dish taste better? Consider garnishing the dessert with fresh mint leaves to improve the visual appeal of the dish.

Step 4

Place in glasses to serve and top with chopped strawberries (optional). Leave them in the fridge to cool.

Step 5

This recipe also works well with rhubarb or fruit such as gooseberries, redcurrants, raspberries, cherries, apricots or peaches.

Lemon tarts

Try this alternative, low-sugar lemon tart recipe for a delicious dessert

Nutritional Information per serving

Energy	Fat	Saturated fat	Carbohydrate	Sugars	Protein	Fibre	Salt
155kcal	7g	3.5g	17g	2g	6.5g	1g	0.2g

Ingredients

Serves 8



Dough

125g flour

35g butter

1 egg yolk

100ml semi-skimmed milk

2 tablespoons low/no
calorie sweetener

Filling

4 lemons

4 eggs

10g corn flour

5 tablespoons low/no
calorie sweetener



Instructions

20'

preparation

40'

cook

Step 1

Preheat the oven to 180°C. Grease small tart tins or a cupcake tin with cooking spray, butter or low-fat spread.

Step 2

Begin by preparing the dough. With your fingers, cut the butter into the flour and low/no calorie sweetener to obtain a thin, shortcrust pastry dough.

Step 3

Bind butter and flour with the milk and egg yolk and form into a ball; chill for 30 mins.

Hints & Tips

Prefer using freshly squeezed lemon juice for the lemon filling. This will give your tart a brighter and more intense lemon flavour.

Step 4

For the filling, extract the pulp and the juice from the lemons and purée. Add the low/no calorie sweetener, cornflour and eggs and blend.

Step 5

Roll out the chilled dough and cut into round circles the size of the tart tins. Mould into the tins.

Step 6

Pour in the filling and cook for 40 minutes.

Hot chocolate with no added sugar

Enjoy a homemade hot chocolate beverage as the cold days draw in. You can add a pinch of cinnamon or chili if you like!

Nutritional Information per serving

Energy	Fat	Saturated fat	Carbohydrate	Sugars	Protein	Fibre	Salt
111kcal	3.5g	3g	12g	11g	8g	0.5g	0.1g

Ingredients

Serves 1

200ml (⅓ pint) semi-skimmed milk

1 teaspoon cocoa powder

1–2 teaspoons low/no calorie sweetener
(equivalent to 1–2 tsp sugar)

Pinch of cinnamon (optional)



Instructions

5' preparation

Step 1

Heat the milk in a small saucepan.

Step 2

Whisk the cocoa (and cinnamon) into the hot milk add low/no calorie sweetener to taste.

Step 3

Serve immediately.

Hints & Tips

For a delicious hot chocolate, consider using dark chocolate cocoa powder.



Baked apples with Greek yoghurt and walnuts

Our suggestion for a winter dessert with protein and no added sugars

Nutritional Information per serving

Energy	Fat	Saturated fat	Carbohydrate	Sugars	Protein	Fibre	Salt
232kcal	7.5g	1.5g	34g	28.8g	7g	5.3g	0.03g

Ingredients

Serves 4

4 medium apples

4 teaspoons granulated low/no calorie sweetener for baking

1 teaspoon ground cinnamon

1 teaspoon whole cloves

100 ml water (or fruit juice)


200g Greek yogurt 2% fat

40g chopped walnuts



Instructions

15'  preparation

45'  cook

Step 1

Preheat the oven to 180°C.

Step 2

Peel and halve each apple before removing the cores.

Step 3

Put the apple slices and the cloves into a baking dish and pour the water (or fruit juice) into the bottom. Sprinkle over the sweetener and cinnamon

Hints & Tips

Choose an apple variety that's known for its crisp, firm texture such as Granny Smith, Fuji or Pink Lady.

Step 4

Bake in the oven for 45 minutes at 180°C, or until the apples are soft.

Step 5

Serve the baked apples into four bowls and top with 2 tablespoons of Greek yoghurt, before adding 1 tablespoon of chopped walnuts onto each serving. You may pour over the leftover syrup from the baking dish and sprinkle additional cinnamon.

Summer fruits jam

Try this easy recipe for a delicious, summery fruit jam with low/no calorie sweeteners.



Nutritional Information per serving (tablespoon)

Energy	Fat	Saturated fat	Carbohydrate	Sugars	Protein	Fibre	Salt
22kcal	0g	0g	5.2g	4g	0.5g	0.7g	0g

Ingredients

2 medium peaches	½ cup granulated low/no calorie sweeteners
6 apricots	Juice from ½ lemon
100g cherries	

15 servings



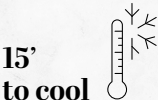
Instructions



15'
preparation



30'
cook



15'
to cool

Step 1

Wash the fruits and remove the stones, before cutting them into slices.

Step 2

Place the sliced fruits into a large saucepan, along with the lemon juice.



Hints & Tips

To preserve the jam, bottle it whilst it is still hot. Ladle it into the hot, sterilised jar and seal immediately.

Step 3

Bring to a gentle simmer over medium heat. The fruit will start to release liquid as the temperature rises.

Step 4

After 10 minutes, add the sweetener and stir. Cook for another 20 minutes, or until the jam becomes sticky and thick. Stir occasionally.

Step 5

When the jam is ready, set it aside for 10 minutes and then pour into a sterilised jar.

Green smoothie

This spinach smoothie recipe combines fruits and vegetables with low/no calorie sweeteners for a delicious, nutrient-rich drink that takes only 5 minutes to make.

Nutritional Information per serving

Energy	Fat	Saturated fat	Carbohydrate	Sugars	Protein	Fibre	Salt
76kcal	0g	0g	17.5g	11.5g	1.5g	3g	0.1g

Ingredients

Serves 3

1 cup baby spinach leaves
1 pear
1 banana

1 cup water
3 packets of tabletop
low/no calorie sweeteners
Juice from ½ lime



Instructions

5' 
preparation

Step 1

Wash the spinach leaves and peel the fruits.

Step 2

Add all the ingredients into a blender. You can also add ice if you prefer your smoothie to be served cold (optional).

Hints & Tips

Try adding mint leaves to enhance the flavour of the smoothie.

Step 3

Blend until smooth.

Step 4

Serve the smoothie into 3 glasses.



Rice pudding



We turned this classic recipe into a low-fat, low/no calorie sweetened version packed with great taste, fewer calories and no added sugars.

Nutritional Information per serving

Energy	Fat	Saturated fat	Carbohydrate	Sugars	Protein	Fibre	Salt
172kcal	3.5g	2g	26g	10g	9g	0g	0.2g

Ingredients

100g Arborio rice

5 tablespoons of low/no calorie sweeteners

1L semi-skimmed milk

1 teaspoon vanilla extract

Serves 5

Zest of 1 orange or lemon

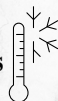
1 teaspoon ground cinnamon

Instructions

40'
cook



1-2 hours
to cool



Hints & Tips

To reduce the cooking time, try adding corn flour to thicken up the rice pudding more quickly.

Step 1

In a saucepan, add the milk, rice and orange/lemon zest, and bring to boil. Once it comes to boil, reduce to a low heat.

Step 2

Allow to gently simmer at a low heat for 30-40 minutes, or until the mixture thickens up to the same consistency as a yoghurt. Stir constantly to ensure that it does not stick to the bottom of the saucepan.

Step 3

Once thickened, add the sweetener and vanilla extract. Stir well to dissolve.

Step 4

Remove from the heat. After 5-10 minutes, serve the rice pudding into bowls and leave them to cool at room temperature. Then place the bowls in the fridge for a cold rice pudding.

Step 5

Sprinkle with cinnamon before you eat (optional).



Low/no calorie sweeteners provide a simple way to **reduce the amount of sugars and calories** in our diet when used as part of a healthy diet and lifestyle. They can also help us adapt traditional recipes and prepare home-made foods and beverages with zero or less sugar, while still enjoying great tasting, healthy meals.

Read more about low/no calorie sweeteners:

<https://www.sweeteners.org/resources/>

Endorsed by:

