

# Cranberry Cheesecake Bars

*I came across this recipe several years ago, and it's become a family favorite. A crumbly oat topping and crust sandwich the smooth cream cheese and cranberry fillings.*

Rhonda Lund, Laramie, Wyoming

- 2 cups plus 2 tablespoons all-purpose flour, *divided*
- 1 cup quick-cooking oats
- 3/4 cup packed brown sugar
- 1/2 cup butter, melted
- 1 package (8 ounces) reduced-fat cream cheese
- 1 can (14 ounces) fat-free sweetened condensed milk
- 4 egg whites
- 1 teaspoon vanilla extract
- 1 can (16 ounces) whole-berry cranberry sauce
- 2 tablespoons cornstarch

1. In a bowl, combine 2 cups flour, oats, brown sugar and butter; mix until crumbly. Press 2-1/2 cups of the crumb mixture into a greased 13-in. x 9-in. x 2-in. baking dish. Bake at 350° for 10 minutes.

2. In a large bowl, beat cream cheese until smooth. Beat in the milk, egg whites, vanilla and remaining flour. Spoon over prepared crust.

3. In a small bowl, combine the cranberry sauce and cornstarch. Spoon over cream cheese mixture. Sprinkle with the remaining crumb mixture.

4. Bake at 350° for 30-35 minutes or until the center is almost set. Cool on a wire rack before cutting.

LOW FAT LOW SALT

PREP/TOTAL TIME

Prep: 15 min.

Bake: 30 min.

YIELD 3 dozen

## NUTRITION FACTS

One serving  
(1 bar) equals:

142 calories  
4 g fat  
2 g saturated fat  
11 mg cholesterol  
67 mg sodium  
24 g carbohydrate  
1 g fiber  
3 g protein

## DIABETIC EXCHANGES

1-1/2 starch  
1/2 fat

