

Low-Point Gluten-Free Coconut Cream Cheese Squares

Ingredients:

- 1, 8 oz. package of 1/3-less fat Philadelphia Cream Cheese, softened
- 1 stick of butter (I used Imperial), softened
- 4 eggs
- 1/2 cup Splenda, sugar substitute
- 1 cup coconut flour
- 2 1/2 tsp. vanilla extract
- 1/4 cup Hershey's milk chocolate chips
- Fat-Free Smucker's Caramel Sundae Syrup

Preheat oven to 350 degrees. Spray Pam baking spray in an 11-inch by 7-inch baking dish. Beat butter and cream cheese in a mixing bowl with an electric mixer until light and fluffy. Add eggs, one at a time. Beat well. Add Splenda gradually and continue mixing. Add coconut flour, vanilla, and chocolate chips; and mix until well blended.

Pour batter into the baking dish and bake for 25 or 30 minutes. Let cool and slice into squares. Add 1/4 tsp. to 1/2 tsp. of caramel on top of each piece, pour yourself a cup of coffee, and enjoy!

Total servings - 18

Serving size - 1

Total points per serving - 3

Total points plus per serving - 3

This delicious recipe can be found on the website *Points In My Life*
(www.pointsinmylife.com)

***"Bacon and alcohol can have gluten?
Dang, there goes my weekend." - Anonymous***

