

Low-Point Peanut Butter Fudge Bars

Ingredients:

- 1/2 box of regular size yellow cake mix
- 1/2 cup reduced-fat creamy peanut butter (I used Jif*)
- 1/3 cup applesauce
- 1 egg
- 1/2 of a 14 oz. can of fat-free sweetened condensed milk
- 1/4 cup milk chocolate chips
- 1 Tbs butter (I used Imperial)

Preheat oven to 350 degrees. In a large bowl, combine cake mix, peanut butter, applesauce, and egg. Blend well. Press two-thirds of the mixture into a greased 8-inch by 8-inch baking dish. Bake for 10 minutes. Remove and let cool on a wire rack for 5 minutes.

In a saucepan, heat the condensed milk, chocolate chips, and butter over medium heat; stirring until smooth. Pour over crust. Spoon rest of the cake batter over chocolate mixture. Bake for another 20 minutes or until golden brown. Enjoy!!

Total servings - 16

Serving size - 1

Points per serving - 3.5

Points plus per serving - 4.5

***NOTE:** If you use Whipped Creamy Skippy instead of Jif your total points per serving would be 3 and your total points plus per serving would be 4.

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

"You can keep going long after you think you can't." - Your Body