

Low-Point Cranberry Cream Cheese Bars

Ingredients:

- 2 cups plus 2 Tbs flour, divided
- 1 cup oats
- 3/4 cup brown sugar
- 1/2 cup butter (Land O Lakes Light), melted
- 1, 8 oz. package fat-free cream cheese
- 1, 14 oz. can fat-free sweetened condensed milk
- 4 egg whites
- 1 tsp. vanilla
- 1, 16 oz. can whole-berry cranberry sauce
- 2 Tbs cornstarch

In a large bowl, combine 2 cups flour, oats, brown sugar, and butter and mix until crumbly. Press 2 1/2 cups of the mixture into a greased 13 inch by 9 inch baking dish. Bake at 350 degrees for 10 minutes. Beat cream cheese until smooth. Mix in condensed milk, egg whites, vanilla and remaining flour. Spoon over prepared crust. In a small bowl, combine cranberry sauce and cornstarch. Spoon over cream cheese mixture. Sprinkle with remaining crumb mixture. Bake at 350 degrees for 30 minutes or until center is almost set. Cool before cutting.

Total servings - 24

Serving size - 1

Points per serving - 4.5

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