



Oakhurst, NJ 732.663.0222	Marlboro, NJ 732.536.2027	Brooklyn, NY 718.998.8898	Cedarhurst, NY 516.569.6400
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<b>SQUASH CHEESECAKE BARS</b>	<b>Advanced Lifestyle</b>
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**Ingredients**

- 9 low-fat graham crackers (4-1/2 oz.)
- 1/2 cup old-fashioned rolled oats (not quick-cooking or steel-cut)
- 2 TBS plus 1/2 cup granulated Splenda, divided
- 1/4 cup plus 3 TBS all-purpose flour, divided
- 2 TBS unsalted low-fat or fat-free butter
- 3 TBS fat-free milk
- 8 oz. Fat-free cream cheese, at room temperature
- 8 oz. Low-fat cream cheese (Neufchâtel), at room temperature
- 1/2 cup squash puree
- 2 large eggs
- 1 TSP vanilla extract
- 1/2 TSP ground cinnamon
- 1/4 TSP salt

**Instructions**

1. Preheat oven to 350°. Coat a 9 x 13 baking pan with cooking spray.
2. Process graham crackers, oats, 2 TBS Splenda, 1/4 cup flour and butter in a food processor until finely ground. Add milk; pulse until completely moistened.
3. Transfer the graham cracker mixture to the prepared pan and evenly pat into the bottom. Bake for 10 minutes. Cool on a wire rack for 20 minutes.
4. Meanwhile, reduce oven temperature to 325°. Beat both cream cheeses and the remaining 1/2 cup Splenda in a large bowl with an electric mixer at medium speed until creamy, scraping down the sides occasionally. Beat in squash puree until smooth. Beat in eggs one at a time. Finally, beat in vanilla, cinnamon, salt and the remaining 3 TBS flour. Scrape the filling into the pan, spreading evenly over the crust.
5. Bake until set and the edges are light brown, about 35 minutes. Let cool completely on a wire rack, then refrigerate for at least 1 hour before cutting into bars.

**Portion-Per-Serving Information** (Yields 18 servings):

1 serving = 1 bar = 1/2 M, 1 G, 1/2 FT