

BLUEBERRY CHEESECAKE SQUARES

INGREDIENTS

- 1/3 C** Smart Balance margarine
- 1/4 C** Splenda
- 1 1/2 C** Life maple cereal **OR** Corn Flake Crumbs **OR** Reduced fat graham crackers (crushed)
Non-stick cooking spray

- 3 Pkgs** Light cream cheese or Neufchatel cream cheese (8 oz. each)
- 1 C** Egg substitute
- 3/4 C** Splenda
- 1 t** Vanilla

- 3 C** Blueberries (fresh, washed & patted dry)



BAKING INSTRUCTIONS

- 1** Take cheese out of refrigerator & cut into cubes
- 2** Preheat oven to 325
- 3** Spray non-stick cooking spray on bottom & insides of a 13 X 9 pyrex baking dish
- 4** Mix Splenda & margarine in a small pan until they blend
- 5** Add your choice of crushed food & mix thoroughly
- 6** Press mixture evenly over bottom of dish

- 1** Use an electric mixer to combine the cheese, egg substitute, Splenda & vanilla
- 2** Spread the blueberries
- 3** Then pour the batter over the fruit mix
- 4** Bake 40 - 45 minutes until just set
- 5** Cool completely
- 6** Chill a minimum of 2 hours or until cold
- 7** Cut into squares