

## Blueberry Cheesecake Bars

¼ cup graham cracker crumbs  
¼ cup Splenda  
1/3 cup light margarine, melted  
12 oz cream cheese, light, softened  
2/3 cup Splenda  
½ cup egg substitute  
1/3 cup sour cream, fat free  
2 teaspoons vanilla extract  
¾ cup fresh or frozen blueberries  
¼ cup apricot preserves, no-added-sugar  
1 tablespoon water

Preheat oven to 350 degrees F. Mix together graham cracker crumbs, ¼ cup Splenda<sup>®</sup> and butter. Spray an eight-inch square pan with non-stick cooking spray and press mixture evenly in the bottom. Bake 5 minutes and set aside.

Beat cream cheese at medium speed with an electric mixer until smooth. Gradually add Splenda<sup>®</sup> beating until blended. Add egg substitute and mix well. Add sour cream and vanilla, mix just until blended. Gently stir in blueberries. Pour mixture into prepared pan. Bake for 30 to 35 minutes, or until firm. Remove from oven and cool on a wire rack for 30 minutes. Cover and chill 2 hours.

Topping Directions: Combine apricot preserves and water in a small saucepan. Cook over medium heat, stirring constantly until jam melts. Spread over filling; cut into bars. Makes 20 servings.

Nutrition information per serving: 71 calories, 3 grams protein, 4 grams fat, 5 grams carbohydrate, 48 mg sodium.