



Lemon Bars

- 1 cup + 2 Tbsp graham cracker crumbs
- 1 1/4 cups Splenda or Swerve sugar substitute
- 1/4 cup reduced-calorie margarine
- 1/2 cup egg substitute
- 2 tablespoons nonfat sour cream
- 1/3 cup fresh lemon juice
- 1 tablespoon all-purpose flour
- 1/4 teaspoon baking powder

Preheat oven to 350°F. Spray 11 x 7 cake pan with cooking spray. In medium bowl combine 1 cup crumbs, 1/4 cup Splenda or Swerve and margarine. Mix and pat evenly into bottom of prepared pan. Bake for 5 minutes and remove from oven.

Beat the egg substitute until foamy. Stir in sour cream and lemon juice. Add remaining 1 cup of sweetener, flour and baking powder. Mix well to combine and pour over baked crust. Bake another 10 minutes.

Evenly sprinkle remaining 2 tablespoons graham cracker crumbs over top. Continue baking for 8 minutes more. Cool on wire rack for at least 10 minutes. Makes 16 bars.

Nutrition information per bar: 46 calories, 2 grams protein 9 grams carbohydrate, 97 mg sodium.