

## Cranberry Cheesecake Bars

2 cups plus 2 tablespoons all purpose flour, divided  
1 cup quick-cooking oats  
 $\frac{3}{4}$  cup packed brown sugar  
 $\frac{1}{2}$  cup butter, melted  
1 package (8 oz) reduced fat cream cheese  
1 can (14 oz) fat-free sweetened condensed milk  
4 egg whites  
1 teaspoon vanilla extract  
1 can (16 oz) whole-berry cranberry sauce  
2 tablespoons cornstarch

In a bowl, combine 2 cups flour, oats, brown sugar and butter; mix until crumbly. Press 2-1/2 cups of the crumb mixture into a greased 13"x 9" x 2" baking dish. Bake at 350° for 10 minutes.

In a mixing bowl, beat the cream cheese until smooth. Add the milk, egg whites, vanilla and remaining flour; mix well. Spoon over prepared crust. In a bowl, combine the cranberry sauce and cornstarch; mix well. Spoon over cream cheese mixture; Sprinkle with the remaining crumb mixture. Bake at 350° for 30-35 minutes or until center is almost set; Cool on a wire rack before cutting. Yield: 3 dozen