

# Cranberry Bliss Bars

<b>Nutrition Facts:</b>	
Yield	30
Calories	150
Fat	5 g
Sodium	47 mg

<b>Code</b>
Q



## **Ingredients Needed:**

2 cups all-purpose flour  
½ tsp. baking soda  
¼ tsp. salt  
1/8 tsp. ground cinnamon  
2/3 cup granulated sugar  
2/3 cup brown sugar, unpacked  
¼ cup melted, unsalted butter  
2 large egg whites  
¼ cup unsweetened applesauce  
2 tsp. vanilla extract  
2/3 cup white chocolate chips  
1/3 cup dried cranberries, chopped

## **Recipe Directions:**

- Preheat oven to 350 degrees. Lightly spray a 9X13 inch non-stick baking pan with cooking spray.
- In a large bowl, combine the flour, baking soda, salt, and cinnamon and stir to blend. In another bowl, whisk the sugars with the butter, egg whites, applesauce, and vanilla until light and fluffy.
- Whisk the dry ingredients into the wet ingredients in two additions until the batter is very well blended. If the batter looks more “crumbly” than smooth, add a drop of water at a time-only if needed- until it smooth’s out.
- Fold in white chocolate chips and 1/3 cup cranberries spread batter into baking pan and bake for 10-14 minutes.

