



Key Lime Pie Bars

- 8 whole graham crackers
- 1/4 cup SPLENDA® No Calorie Sweetener, Granular
- 1/8 teaspoon ground cinnamon
- 2 tablespoons margarine, melted
- 1 1/2 cup SPLENDA® No Calorie Sweetener, Granular
- 1/3 cup Key lime juice
- 2 cups plain low-fat yogurt
- 1 cup reduced-fat frozen whipped topping, thawed

Spray an 8- x 8- inch square pan with vegetable cooking spray. Set aside. Crush graham crackers; reserving 2 tablespoons. Combine graham cracker crumbs, 1/4 cup SPLENDA® Granular, cinnamon, and margarine, mixing well. Firmly press mixture evenly in bottom of prepared pan; set aside.

Combine 1 1/2 cups SPLENDA® Granular and lime juice in a heavy saucepan. Bring mixture to a boil, reduce heat and cook about 5 minutes or until mixture is reduced by half. Set aside to cool. Stir yogurt into SPLENDA® Granular and lime mixture; fold in whipped topping. Spoon mixture over graham cracker crust; sprinkle with reserved graham cracker crumbs. Cover and freeze at least 4 hours or until firm. Let stand at room temperature 10 minutes before cutting into bars. Makes 9 bars.

Nutrition information per serving: 150 calories; 4 grams protein; 22 grams carbohydrate; 5 grams fat; 150 mg sodium.