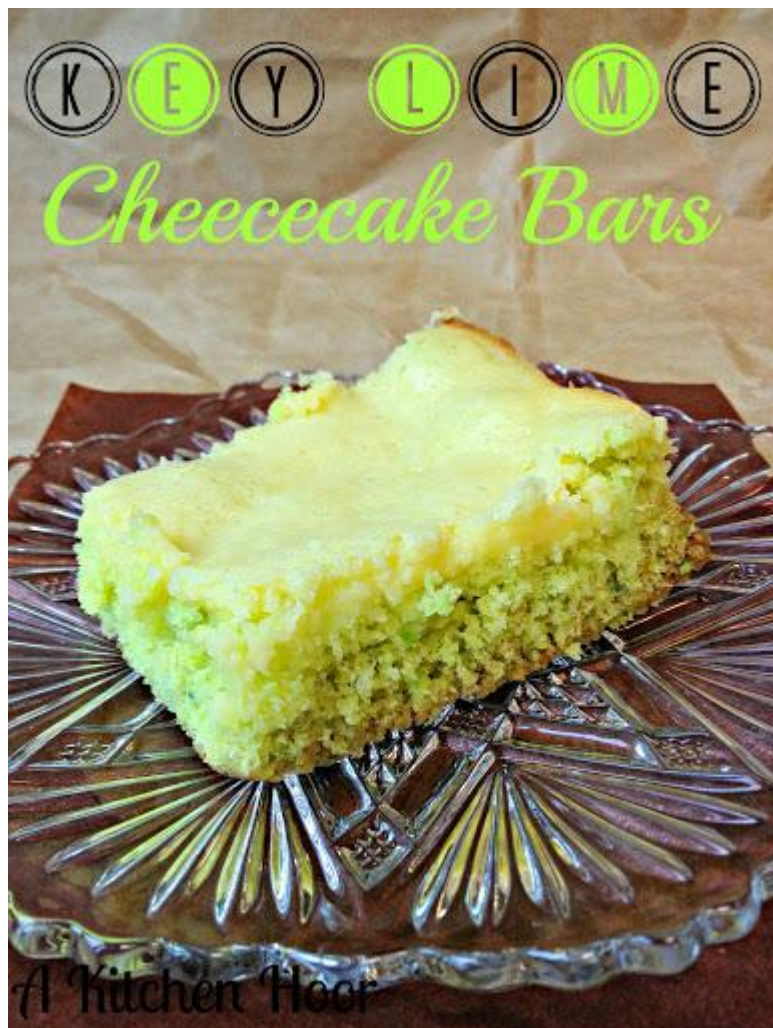


Key Lime Cheesecake Bars

Recipe by A Kitchen Hoor (@flowerfroggirl)



Ingredients

- 17.5 ounce Key Lime cookie mix (Pillsbury)
- 1/2 cup margarine, melted
- 1/2 cup egg substitute
- 6 ounces low fat cream cheese (Neufchatel cheese), softened
- 1/3 cup key lime juice

Cooking Directions

1. Preheat oven to 375.
2. Combine the cookie mix, 1/2 cup margarine, and 1/2 cup egg substitute. Stir until well blended.
3. Spread into the bottom of a 9 by 13 pan covered in aluminum foil coated with cooking spray.
4. In a medium mixing bowl, beat the cream cheese, key lime juice, sugar, and egg substitute until creamy.
5. Pour the cream cheese mixture over the cookie mixture.
6. Bake at 375 for 25 to 30 minutes or until the center is slightly set.
7. Allow to cool completely before serving.