

CRANBERRY NUT SQUARES

INGREDIENTS

- 1/2 C Egg substitute
- 1 C Splenda sugar substitute cup for cup
- 1 C Whole wheat pastry flour or gluten-free flour of your choice
- 1/3 C Earth balance margarine (melted) **OR** Applesauce **OR** banana puree
- 1 1/4 C Cranberries (dried)
- 1/2 C Walnuts (chopped)
- Non-stick cooking spray

DIRECTIONS

- 1 Preheat oven to 350 F
- 2 Spray 8 x 8 pyrex dish with the non-stick cooking spray
- 3 Mix all the ingredients together & place in the pyrex dish
- 4 Bake for 40 - 45 minutes
- 5 Allow to cool in the dish for 1 hour
- 6 Cut into squares
- 7 If freezing, make sure to store in an airtight container

