

## Cranberry Snap Brownies

### Ingredients

½ Box Honey Main Low Fat Cinnamon Graham Crackers processed into crumbs with a food processor

½ Box General Mills Rice Chex Cereal processed into crumbs with a food processor

2 (14 oz.) Cans Borden Fat-Free Sweetened Condensed Milk

\*Prune Butter: 10-12 Dried Prunes processed into a paste in a food processor with 2 teaspoons water or fruit juice (Use only 2 oz. or ¼ Cup for this recipe)

1 teaspoon McCormick Pure Vanilla Extract

1 Cup Dried cranberries

1 Cup Sun Maid Zante Currents

9" x 13" Pan

Parchment Paper

Ingredient	Calories	Fat
Grahams	520	13g
Rice Chex	500	3g
Condensed Milk	2200	0g
Cranberries	390	0g
Currants	520	0g
Total:	4230	16g
Each Serving:	108.5	0.41g

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### Directions

1. Preheat oven to 350°F.
2. In a large bowl mix all of the ingredients.
3. Press into a parchment-lined 9" x 13" baking pan.
4. Bake for 30 min.
5. Cool and then remove from pan onto a cutting board.
6. Cut into 1 ½" x 2" servings. Yield should be about 39 servings.

#### Tips:

Make sure your food processor components are completely dry when processing the cereal and the Graham Crackers.

Place the cooled bars in the freezer for about 45 minutes to make them easier to cut.

Try the strawberry-flavored dried cranberries or other dried fruits, such as blueberries or apricots. Chopped dates are also good and low fat.

\*Make the Prune butter ahead of time. It keeps in the fridge for up to 3 weeks.

\*As a substitute for Prune Butter, try unsweetened applesauce or any Baby Food of pureed fruit or prunes.