

## INGREDIENTS

½ cup granulated Splenda	1 tsp. vanilla extract
½ cup packed brown sugar	2 cups all-purpose flour
½ cup canola oil	½ tsp. baking soda
¼ cup reduced-fat peanut butter	¼ tsp. salt
1 egg	¾ cup mini candy-coated chocolate pieces

## DIRECTIONS

1. Preheat oven to 350 degrees. Coat a 9x13 inch baking dish with cooking spray.
2. In a bowl, combine the Splenda, brown sugar, oil, peanut butter, egg and vanilla.
3. In another bowl, combine flour, baking soda and salt; stir into the peanut butter mixture. Stir in the candy pieces. Spread into prepared pan.
4. Bake 12 - 15 minutes or until lightly browned. Cool on a wire rack.

## NUTRITION FACTS

Serves 18 / Serving Size - 1 Bar

Calories	195
Total Fat	9.7g
Protein	3.2g
Cholesterol	12mg
Sodium	100mg
Total Carbohydrates	24g
Dietary Fiber	0.8g
Sugars	12g