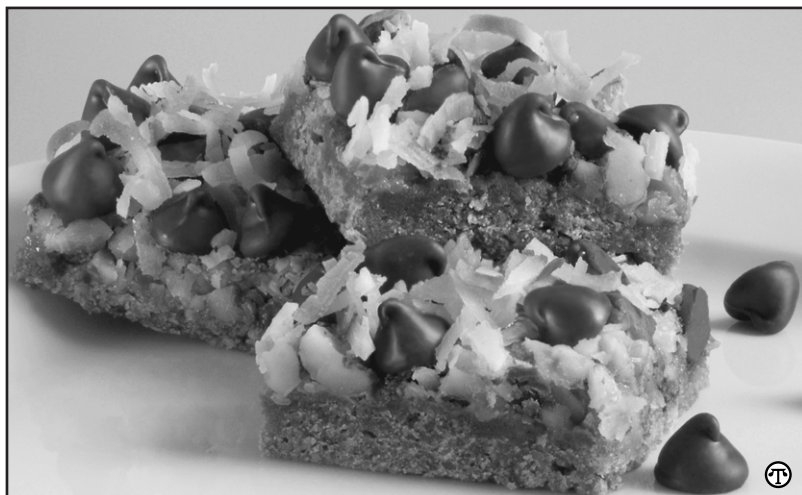


## Modernize A Time-Old Tradition: Bake Sales With A Lower-Sugar Version

(NAPSA)—The traditional bake sale is a highly popular, iconic activity that holds a particularly heartfelt place in childhood memories and has stayed well embedded in elementary school culture. But although a bake sale has always been a successful method for raising funds for anything from a brand new library computer to a new school playground, the nutrition environment has radically changed. Most noteworthy, parental concern about children's sugar consumption has reached a height. In fact, 87 percent of all mothers are making a strong effort or some effort to limit their children's intake of sugar.

To address these concerns, the makers of SLENDA® Brand Sweetener Products have developed an updated model of the bake sale, using expertise of PTO Today, Inc., the foremost experts on the work of school parent-teacher groups at elementary and middle schools nationwide. The bake sale campaign provides tips and tools for hosting effective bake sales, including recipes for lower-sugar versions of common bake sale treats. Also included is information to give to parents on the importance of an active, healthy lifestyle in children. Go to [www.schoolbakesales.com](http://www.schoolbakesales.com) for free reduced-sugar recipes to use at your next bake sale. While you're there, get expert advice on how to make the most profits, how to make great tasting recipes, suggestions for a healthy lunchbox, and tips for increasing your child's physical activity. Find even more reduced-sugar recipes on [www.splenda.com](http://www.splenda.com).

"We are pleased to be a part of the creation and promotion of a bake sale model for the 21st century, a model that takes the best bake sale ideas from schools across the country and combines them with an emphasis on the importance of nutrition and mod-



eration," said Tim Sullivan, President, PTO Today, Inc.

Scrumptious Chocolate Coconut Squares is just one of the many delicious recipes the makers of SLENDA® Sugar Blend for Baking offer that are perfect for a bake sale—this recipe, made in collaboration with Nestlé® Toll House®, is reduced-sugar and, most importantly, great tasting for your next event.

### SCRUMPTIOUS CHOCOLATE COCONUT SQUARES

(Makes 48 bars)

Preparation time: 10 min.  
Bake time: 30 min. Cooling time: overnight

½ cup (1 stick) light butter or margarine

1½ cups graham cracker crumbs

1 cup chopped walnuts

1 cup flaked coconut, divided

1½ cups Nestlé® Toll House® Milk Chocolate Morsels

1 cup Nestlé® Carnation Evaporated Lowfat 2% Milk

½ cup SLENDA® Sugar Blend for Baking

PREHEAT oven to 350° F.

MELT butter in 13 x 9-inch baking pan in oven; remove from oven. Sprinkle graham

cracker crumbs over butter. Stir well; press onto bottom of pan. Sprinkle nuts, ½ cup coconut and morsels over crumbs. Combine evaporated milk and SLENDA® Sugar Blend for Baking in 2-cup glass measure or small bowl. Pour evenly over morsels. Sprinkle with remaining coconut.

BAKE for 25 to 30 minutes or until light golden brown. Cool completely in pan on wire rack. Refrigerate until set. Cut into bars. Store in airtight container at room temperature.

Scrumptious Chocolate Coconut Squares Nutrition Facts

Dietary Exchanges per serving: ½ Starch, 1 Fat. Serving Size: 1 bar

Calories 90; Calories from Fat 50; Total Fat 5g; Saturated Fat 2.5g; Cholesterol 5mg; Sodium 35mg; Total Carbohydrate 10g; Dietary Fiber 1g; Sugars 8g; Protein 2g.

This recipe, when compared to a traditional recipe, has a 28 percent reduction in calories, a 26 percent reduction in carbohydrates and a 30 percent reduction in sugars.

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