

Chocolate Brownie Recipe

Did you know? Using applesauce cuts the need for butter/margarine in half.

2/3 cup flour
2/3 cup Splenda
1/3 cup cocoa powder
1/3 cup margarine
1/3 cup unsweetened applesauce
2 eggs
1 tsp vanilla
1 teaspoon baking powder
1/4 tsp salt

Directions

Preheat oven to 350 degrees. Mix flour, Splenda, cocoa, baking powder, and salt in a bowl. Set this dry mix aside. Blend eggs, margarine and vanilla together. Add and blend applesauce. Slowly add dry ingredients to the liquid ingredients. Mix well. Grease a 9x9 or 8" circular baking pan (look below for more suggestions). Pour brownie mix into baking pan. Bake at 350 degrees for 15 minutes. Brownies are done when a toothpick or knife to the center comes out clean. Cool at room temperature, then eat or refrigerate brownies.