



Better Brookies



[Click here for a video demo](#) !

1/16th of recipe (1 brookie): 195 calories, 4.5g total fat (2g sat. fat), 318mg sodium, 38g carbs, 2.5g fiber, 20g sugars, 3g protein

Prep: 10 minutes **Cook:** 25 minutes

Cool: 1 1/2 hours

More: [Dessert Recipes](#), [Vegetarian Recipes](#), [Four or More Servings](#)

Ingredients

Brownie Layer

1 box moist-style devil's food cake mix (15.25 - 18.25 oz.)
One 15-oz. can pure pumpkin

Cookie Layer

1/2 cup brown sugar (not packed)
2 tbsp. Truvia spoonable calorie-free sweetener (or another no-calorie granulated sweetener; see *HG FYI*)
1/4 cup whipped butter or light buttery spread (like Brummel & Brown), room temperature
1/4 cup no-sugar-added applesauce
1/4 cup fat-free liquid egg substitute
1/2 tsp. vanilla extract
1/2 cup whole-wheat flour
1/4 cup all-purpose flour
1 1/2 tsp. cornstarch
1/2 tsp. baking powder
1/8 tsp. salt
1/4 cup mini semi-sweet chocolate chips

Directions

Preheat oven to 400 degrees. Spray a 9" X 13" baking pan with nonstick spray.

In a large bowl, mix cake mix with pumpkin until smooth and uniform. (Batter will be thick!) Spread batter into the baking pan, and smooth out the top.

In a medium bowl, combine brown sugar, Truvia, butter, applesauce, egg substitute, and vanilla extract. Whisk until uniform.

In another medium bowl, combine both types of flour, cornstarch, baking powder, and salt. Whisk thoroughly. Add this mixture to the other medium bowl, and mix until uniform. Fold in chocolate chips. Spread cookie batter over the brownie layer, and smooth out the top.

Bake until a toothpick inserted into the center comes out clean, 20 - 22 minutes.

For best results, let cool completely, about 1 1/2 hours.

MAKES 16 SERVINGS

HG FYI: Truvia spoonable calorie-free sweetener is about twice as sweet as sugar. If using a no-calorie granulated sweetener that measures cup-for-cup like sugar *instead* of Truvia, double the amount called for in this recipe.

We may receive affiliate compensation from some of these links. Prices and availability are subject to change.

We may have received free product samples, which in no way influences whether these products are reviewed favorably, unfavorably, mentioned with indifference, or mentioned at all. Click for more about our [editorial](#) and [advertising](#) policies.

*The WW Points® values for these products and/or recipes were calculated by Hungry Girl and are not an endorsement or approval of the product, recipe or its manufacturer or developer by WW International, Inc., the owner of the Points® trademark. For those on the Diabetic Plan, values may vary.

Questions on the WW Points® values listed? [Click here.](#)

Hungry Girl provides general information about food and lifestyle. This information and any linked materials are not intended and should not be construed as medical advice, nor is the information a substitute for professional medical expertise or treatment. [Click here](#) for more information.

Publish Date: June 16, 2015

Author: Hungry Girl

Copyright © 2025 Hungry Girl. All Rights Reserved.