



Winter Wonderland Brownies



1/9th of pan (1 brownie): 122 calories, 4g total fat (2g sat. fat), 231mg sodium, 24.5g carbs, 4.5g fiber, 7g sugars, 5g protein

Prep: 15 minutes Cook: 30 minutes

Cool: 1 hour



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Ingredients

One 15-oz. can black beans, drained and rinsed

- 1/2 cup unsweetened cocoa powder
- 1/3 cup unsweetened applesauce
- 1/4 cup canned pure pumpkin 1/4 cup (about 2 large) egg whites or fat-free liquid egg substitute
- 1/4 cup whole-wheat flour
- 1/4 cup Truvia spoonable no-calorie sweetener (or another natural brand that's about
- twice as sweet as sugar)
- 1 tsp. vanilla extract 3/4 tsp. baking powder
- 1/4 tsp. salt
- 3 tbsp. mini (or chopped) semi-sweet chocolate chips
- 3 tbsp. chopped white chocolate chips

Directions

Preheat oven to 350 degrees. Spray an 8" X 8" baking pan with nonstick spray.

Place all ingredients *except* both kinds of chocolate chips in a food processor. Puree until completely smooth and uniform.

Fold in 1 tbsp. each semi-sweet chocolate chips and chopped white chocolate chips.

Spread mixture into the baking pan, and smooth out the top.

Evenly top with remaining 2 tbsp. each semi-sweet chips and chopped white chocolate chips. Lightly press into the batter.

Bake until a toothpick (or knife) inserted into the center comes out mostly clean, 25 - 30 minutes.

Let cool completely, about 1 hour.

MAKES 9 SERVINGS

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