

Low-Point Caramel Pecan Brownies

Ingredients:

- 1 box of Betty Crocker low-fat brownie mix
- 1 egg
- 1 Tbs vegetable oil
- 2 Tbs fat-free Smucker's caramel syrup
- 2 Tbs chopped pecans

Preheat oven to 350 degrees. In a large bowl, combine brownie mix, egg, and oil. Pour into an 11-inch by 7-inch baking dish (or 9-inch by 9-inch). Drizzle caramel on top and sprinkle with pecans. Bake for 35 to 40 minutes. Let cool and enjoy by drizzling one more teaspoon of caramel on top of each serving.

Total servings - 15

Points per serving - 4

Points plus per serving - 5

This delicious recipe can be found on the website *Points In My Life*
(www.pointsinmylife.com)

"Keep calm and eat a brownie." - Anonymous