

# Low-Point Chocolate Strawberry Shish Kabobs

Ingredients:

- 1 box, Pillsbury sugar-free chocolate fudge brownie mix
- 1 egg
- 1/3 cup applesauce
- 2 Tbs water
- Large marshmallows
- Fresh strawberries
- Betty Crocker Rich and Creamy chocolate frosting
- Pam baking spray

Preheat oven to 350 degrees. Combine brownie mix, egg, applesauce, and water. Mix well. Spray several mini cupcake pans with Pam baking spray. Spoon brownie mix into the mini cupcake pans, filling three-fourths the way full. Bake for 10 minutes (or until a toothpick comes out dry when inserted into the middle). Let cool. Rinse strawberries and trim the tops and bottoms. Thread strawberry, marshmallow, brownie, and another strawberry onto a wooden skewer. Drizzle each shish kabob with one teaspoon of chocolate frosting. Enjoy immediately or refrigerate.

Total servings - 30 (Brownie mix made 30 mini cupcakes)

Serving size - 1 shish kabob

Points per serving - .5

Points plus per serving - 1

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

***"Did you ever notice there are no recipes for leftover chocolate?"  
- Anonymous***