

# Low-Point Holiday Brownies with Santa Hats

Ingredients:

- Strawberries
- Betty Crocker whipped white icing
- 1 boxed brownie mix (any kind that has 120 calories, 2 grams of fat, and .5 grams of fiber per serving - unprepared. I used Betty Crocker Ultimate Fudge premium brownie mix with the extra Hershey fudge pouch inside. However, I did not use the Hershey fudge pouch. The recipe also called for 1/4 cup of oil. I substituted 1/4 cup of applesauce instead.

Heat oven to 325 degrees. Combine ingredients (water, applesauce, and egg). Spray mini cupcake pans with Pam cooking spray and spoon brownie mixture into pans, filling 3/4 way full. Bake at 325 degrees for 12 minutes (or until toothpick comes out clean when inserted into the middle of a brownie). Remove and cool.

Cut strawberries stems off strawberries and also a little off the tip. Place strawberry, upside down, on top of each brownie and pipe icing around the bottom of the strawberry. Add a little drop of icing on the tip of the strawberry (hat) as well.

Total servings - 40

Serving size - 1 cupcake with santa hat

Points per serving - 2.5

**\*NOTE:** The brownies had a rounded top after removed from the oven. After they cooled, I took a very thin layer off the top of the brownies so the strawberries could lay flat.

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

***"Coffee makes it possible to get out of bed. Brownies make it worthwhile." - Anonymous***