

Low-Point Mini Turtle Brownies

Ingredients:

- 2 Tbs butter
- 2 Tbs milk chocolate chips
- 1 egg
- 1 egg white
- 1 cup Splenda
- 2 tsp. vanilla
- 3/4 cup flour
- 1/4 cup cocoa powder
- 1/2 tsp. baking powder
- 1/4 tsp. salt
- 2 Tbs applesauce
- Fat-free caramel syrup
- pecan pieces

Preheat oven to 350 degrees. In a small microwavable bowl, add the butter and the chips. Heat for 30 seconds. Stir and pour mixture into a larger bowl. Add egg, egg white, Splenda, and vanilla. Mix until well combined. Whisk flour, cocoa powder, baking powder, and salt in a separate bowl. Gradually add flour mixture and combine thoroughly. Mix in the applesauce. Spray mini muffin pans with Pam baking spray. Spoon brownie mix into mini muffin pans. Bake at 350 degrees for 7 to 8 minutes (until toothpick comes out with crumbles on it -- not completely dry). Let cool for a few minutes. With a small sharp knife, cut a small circle out of the center of each brownie, fill center with 1/2 tsp. caramel, and add 1 pecan piece in the center. Enjoy!

Total servings - 19

Serving size - 1

Points per serving - .8

Points plus per serving - 1

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

"Be silly. Be honest. Be kind." - Ralph Waldo Emerson