

Low-Point Shamrock O'Brownie

Ingredients:

- 1 1/2 cups Splenda sugar substitute
- 2 eggs
- 1 1/2 cups unsweetened applesauce
- 1 Tbs white vinegar
- 1 cup whole cultured buttermilk
- 2 1/2 cups flour
- 1 tsp. baking soda
- 1/4 tsp. salt
- 1 tsp. vanilla extract
- 1/2 tsp. green food coloring
- Betty Crocker Whipped Cream Cheese Frosting, optional

Combine eggs, sugar, applesauce, and vinegar in a bowl. Mix well. Sift flour, soda, and salt together. Alternating the buttermilk and flour, add them both to the egg mixture a little at a time, mixing well after each addition. Blend in vanilla and food coloring. Pour into lightly greased 9-inch by 13-inch glass cake pan and bake at 350 degrees for 20 minutes. Cool. Add one teaspoon of frosting to each piece, if desired.

Total servings - 24

Serving size - 1

Points per serving - 1.3 (with 1 tsp. icing, 1.8)

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