

Low Fat Brownies

Ingredients

¼ cup + 2 tablespoons 50% fat margarine

⅔ cup granulated sugar

½ cup cocoa

1 teaspoon vanilla extract

2 eggs

½ teaspoon baking powder

½ cup all-purpose flour

Directions

1. Heat oven to 350°F. Line 8-inch square pan with parchment paper. (If you don't have parchment paper spray with nonstick cooking spray.)
2. Using a medium saucepan, over a low heat, melt margarine. Remove from heat. Add sugar and stir until blended. Then add cocoa and mix thoroughly.
3. Stir in eggs and vanilla until smooth.
4. Mix in baking powder and flour.
5. Spread batter into square pan.
6. Bake for 25 minutes until edges pull away from sides of pan.

Makes 8 servings

Notes:

If you want to make these even lower in fat you can use 2 egg whites instead of whole eggs.

Feel free to add ¼ cup of walnuts. I'm not a fan of nuts in brownies that's why I left them out.