

FUDGY PEANUT BUTTER BROWNIES

Source: Light & Tasty Magazine Premiere Issue (Martha Domeny)

Prep/Cooking Time: 45 minutes + cooling time

Ingredients:

2 C sugar	1 1/2 C all-purpose flour
2/4 C baking cocoa	1 1/2 tsp salt
2/3 C unsweetened applesauce	3/4 C egg substitute
2 tsp vanilla extract	

Filling:

3 oz reduced-fat cream cheese	1/3 C reduced-fat peanut butter
1/4 C sugar	1/4 C egg substitute
1 tsp vanilla extract	

Frosting:

1 C confectioners' sugar	3 TBS baking cocoa
2 TBS 2% milk	1 tsp vanilla extract
1 tsp water	

Directions:

In large bowl, combine sugar, flour, cocoa & salt - stir in applesauce, egg substitute & vanilla - mix well. Pour about half the batter into 13x9x2" baking pan coated with non-stick cooking spray.

In mixing bowl, combine filling ingredients - beat till smooth. Drop by tablespoonfuls onto batter. Spoon remaining batter over top. Cut through batter with a knife to swirl peanut butter mixture.

Bake 25-30 minutes at 325° F or till edges are firm & center is almost set.

Cool completely in pan on wire rack. In small bowl, combine frosting ingredients till smooth. Frost brownies. Serve.