

# Low Fat Brownies

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## Ingredients:

4 large egg whites.  
½ cup of flour.  
½ cup of Dutch process cocoa.  
½ cup of sugar.  
½ cup of light brown sugar.  
4 tablespoons of prune puree.  
2 tablespoons of canola oil.  
2 teaspoons of vanilla.  
½ teaspoon of baking powder.  
Confectioner's sugar.

## Directions:

Preheat your oven to 350°F (175°C).

Spray an eight-inch square baking pan with cooking spray.

In a small bowl, combine the flour, cocoa and baking powder.

In medium bowl, stir together the sugar, brown sugar, canola oil and prune puree. Add egg whites and vanilla.

Gradually stir in the cocoa mixture until blended.

Pour into the baking pan and cook for about 20 minutes, until brownies begin to pull away from sides of pan.

Sprinkle with confectioner's sugar.