

Not-So-Sinful Brownies



Ingredients

- 1/4 cup vegetable oil
- 3 squares unsweetened chocolate
- 1 ¼ cups granulated sugar
- 1/2 cup applesauce
- 4 egg whites or 2 eggs, lightly beaten
- 1 tsp vanilla
- 1 cup Quaker® Oats (quick or old fashioned, uncooked)
- 1 cup all-purpose flour
- 1 tsp baking powder
- 1/4 tsp salt (optional)
- 1 tbsp powdered sugar

How to make it

1. Heat oven to 350°F.
2. Lightly spray bottom only of 13 x 9-inch baking pan with cooking spray.
3. In large saucepan, heat oil and chocolate over low heat until chocolate is melted, stirring frequently.
4. Remove from heat.
5. Stir in granulated sugar and applesauce until sugar is dissolved.
6. Stir in egg whites and vanilla until completely blended.
7. Add combined oats, flour, baking powder and salt; mix well.
8. Spread evenly into pan.
9. Bake 22 to 25 minutes or until edges begin to pull away from sides of pan.
10. Cool completely in pan on wire rack.
11. Cut into bars.

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	25 min	35 min	24

Made with



Quaker® Oats-Old Fashioned

12. Store tightly covered.
13. Sprinkle with powdered sugar just before serving.