**sugar-free Brownies**

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**Ingredients**

**Brownie:**

* 1 ½ cups + 2 teaspoons margarine
* 8 cups of Splenda
* 16 eggs
* 3 cups sugar-free applesauce
* 4 tablespoons vanilla
* 4 cups flour
* 3 cups cocoa powder
* 4 teaspoons baking powder
* 1 teaspoon salt

**Note:** Instead of making the brownies from scratch, you may want to use a sugar-free brownie mix.

**DIRECTIONS**

**Brownie:**

1. Preheat oven to 350 degrees. Spray foil square pans with non-stick spray.
2. In mixer, combine margarine, Splenda and eggs. Mix in applesauce and vanilla extract.
3. In a bowl combine flour, cocoa powder, baking powder and salt.
4. Add dry ingredients to wet ingredients mixing gently until combined.
5. Evenly spread batter into prepared pans.
6. Bake for approximately 20 minutes or until a toothpick inserted in center comes out clean.
7. Cool completely.

NOTES

Nuts may be added to the recipe.