



Recipe from: [My Catholic Tradition](#)

Great Easy Brownies

Prep: 10 mi Total: 40 mm.

4 squares Unsweetened Baking Chocolate
1/3 cup canola oil
1/3 cup unsweetened applesauce
1 tsp. vanilla
2 cups sugar
8 large egg whites
1 cup flour
1/2 cup Chopped Pecans

Preheat the oven to 350°F.

Line a 13x9-inch baking pan with foil, with ends of foil extending over short sides of pan.
Grease the foil.

Microwave the chocolate in a large microwaveable bowl on HIGH for 1 min.

Stir until the chocolate is completely melted.

Add the oil, applesauce and vanilla.

Mix well.

Stir in the sugar.

Add the egg whites and stir until well blended.

Add the flour and pecans; mix well.

Spread the batter into prepared pan.

Bake 25 min. or until brownies start to pull away from sides of pan.

Cool completely.

Remove the brownies from pan using foil handles.

Serves 24

JAZZ IT UP: Using a small food strainer, sift 1 to 2 tsp. powdered sugar over cooled brownies