



# Recipe #707 Sugar Free Brownie Diabetic Friendly

## Serving Size and Ingredients: 2x2 Square

25 Servings	50 Servings	100 Servings	Ingredients
¾ cup + 1 Tbsp.	1-1/4 cup + 2 Tbsp.	2-3/4 cups	Shortening
1-1/2 cups	3 cups	1-1/2 qts.	Splenda
¾ tsp.	1-1/2 tsp.	1 Tbsp.	Salt
¾ tsp.	1-1/2 tsp.	1 Tbsp.	Vanilla
4	7	1 Dz. + 2	Eggs
1-1/2 cups + 3 Tbsp.	3-1/4 cups + 2 Tbsp.	1 Qt. + 2 ¾ cups	Flour
1 cup	2 cups	1 qt.	Cocoa
1-1/2 tsp.	1 Tbsp.	2 Tbsp.	Baking Powder
½ cup	1 cup	2 cups	Walnuts

North Central New Mexico Economic Development District  
 Council of Governments  
 Non-Metro Area Agency on Aging  
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### **Instructions:**

- 1. Cream shortening, Splenda, salt and vanilla for 2 minutes on medium speed.**
- 2. Add eggs and beat for 3 minutes on medium speed.**
- 3. Add flour, cocoa and baking powder, mix for 30 seconds on low speed.**
- 4. Spread batter in lightly greased sheet pans.**
- 5. Sprinkle with walnuts.**
- 6. Bake at 350° F for 20-30 minutes.**