



LEMON BROWNIES

ingredients:

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| Vegetable oil cooking spray | 1/4 teaspoon salt |
| 4-ounce jar pureed mango baby food | 2 eggs |
| 2 Tablespoons vegetable oil | 4 Tablespoons lemon zest, divided |
| 3/4 cup flour | 4 Tablespoons lemon juice, divided |
| 3/4 cup sugar | 1 cup powdered sugar |

directions:

1. Preheat oven to 350 degrees F.
2. Spray an 8 x 8-inch baking pan with vegetable oil cooking spray.
3. Mix the pureed mango, vegetable oil, flour, sugar and salt in a bowl.
4. In a separate bowl, whisk together eggs, 2 Tablespoons lemon zest and 2 Tablespoons lemon juice.
5. Add the lemon mixture to the flour mixture and beat with a hand mixer on medium speed for 2 minutes.
6. Pour the mixture into the baking pan and bake for 25 minutes. Allow to cool.
7. Mix powdered sugar and 2 Tablespoons lemon zest in a medium-sized bowl. Slowly add reserved lemon juice to get the desired consistency. Spread the glaze over the brownies. Once the glaze has set, cut into 16 bars and serve.

Yield: 16 servings

Nutrition Information Per Serving:

115 Calories
2.5 grams Fat
0.5 grams Saturated Fat
26 mg Cholesterol
45 mg Sodium
23 grams Carbohydrates
0 grams Fiber
1.5 grams Protein

Food exchanges:

1 1/2 starch, 1/2 fat



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