

## Blonde Brownie Chess Squares



**Totals are for one 1 square as pictured – This recipe makes 20:**

Calories 105      Fat 2.5g      Fiber 0g      Carbs 22g

### *What you'll need:*

- |   |   |
|---|---|
| 1 Box sugar free yellow cake mix              | 2 Medium eggs                                     |
| 1 tsp Vanilla extract                         | 1 8 Oz container fat free cream cheese - softened |
| $\frac{3}{4}$ Cup “no sugar added” applesauce |   |
| $\frac{1}{2}$ Cup powdered sugar              |   |
| 1 Non-stick oblong cake pan                   | Butter flavored cooking spray                     |

### *Let's get to cookin'!*

1. Preheat oven to 375.
2. Measure 2 cups of the cake mix (there should be 3 total cups in the box) and put this in a mixing bowl.
3. Add vanilla extract and applesauce and mix WELL with a spoon.
4. Lightly spray the cake pan with cooking spray and put the thick batter mix (dough) in the pan.
5. Spray your fingertips with cooking spray and press the dough down, using your fingertips, until it lines the cake pan and slightly comes up the sides. This is going to seem like it's very thin, like pizza dough, but trust me, it works out.
6. Take remaining 1 cup of yellow cake mix and add powdered sugar, eggs and cream cheese and mix until creamy with an electric mixer.
7. Pour this second mixture on top of the thick dough and spread around until evenly covered.
8. Place in oven and bake for 25 – 30 minutes or until lightly tan on top. And if you have any doubt – take a knife and stick down in the middle and pull out. If the knife comes up clean then it's ready!
9. Remove from oven and allow to cool for a few minutes before cutting into 20 squares – then serve!
10. This is WONDERFUL hot with a scoop of sugar free ice cream on top!

**NOTE:** These freeze fine. When I freeze sweet treats I'm less likely to binge on them.

My sweet mother Mary Ann Harrison, A.K.A. - Meemaw, created the original recipe (Chess Chewies) that I converted to make this lower calorie sweet treat!