

Sugar-Free Chocolate Turkish Mint Brownies

Prep Time: 15 minutes

Cook Time: 30 minutes

1/2 C unsalted butter, melted

1 C Splenda (aka Sucralose)

2 lg eggs

1 t vanilla extract

1/4 C brewed and cooled Turkish Mint Tea

1/3 C cocoa powder

1/2 C all-purpose flour

1/4 t salt

1/4 t baking powder

Preheat your oven to 350°F.

Mix the melted butter and Splenda until smooth.

Add the eggs, vanilla extract, and brewed tea.

Whisk together the cocoa powder, flour, salt, and baking powder.

Gradually add the dry ingredients to the wet.

Pour the batter into a greased pan.

Bake for 30 minutes or until done.

Let cool before cutting into squares.