

Low-fat Vegan Pumpkin-Swirl Brownies Recipe



Servings: 9

Ingredients:

- **15** ounces canned pure pumpkin
- **1/4** cup unsweetened applesauce
- **2** tbsp pumpkin pie spice
- **6** ounces plain soy yogurt
- **3/4** cup unsweetened applesauce
- **1** tbsp vanilla extract
- **1** cup raw sugar
- **1** cup light brown sugar
- **1 1/2** cups whole wheat pastry flour
- **1/2** cup unsweetened cocoa
- **1** tsp baking powder
- **1/2** tsp salt

Instructions:

Preheat oven to 350 F.

In a small bowl, combine pumpkin, 1/4 cup applesauce and pumpkin pie spice until well blended. In a medium bowl, combine yogurt, 3/4 cup applesauce, both sugars and vanilla until well combined. In a large bowl, whisk flour, cocoa, baking powder and salt together. Add yogurt mixture to flower mixture and combine.

Spoon brownie mixture into a greased 8x8 square baking pan. Use a spatula to spread it out evenly. Spoon pumpkin mixture on top, using a spatula to even out smoothly. Then use spatula to swirl and mix the batters together.

Bake 45 minutes to 1 hour, or until a toothpick inserted in the center comes out clean.

Allow to fully cool before slicing.