STOUT BROWNIES

INGREDIENTS:

¾ cup	Flour
⅓ cup	Cocoa powder, unsweetened
½ tsp.	Baking powder
¼ tsp.	Salt
¼ cup	Semi-sweet mini baking morsels
2 tsp.	Butter, unsalted, melted
2 tsp.	Yogurt, Greek plain fat free
1 cup	Sugar
2 tsp.	Vanilla extract
1 each	Egg
1 cup	Dark beer (Guinness)

METHOD:

- Preheat oven to 350°F.
- In medium bowl, combine flour, salt, sugar, baking powder, and cocoa powder.
- Then mix egg, vanilla, yogurt, beer, and melted butter.
- Mix the wet ingredients into the dry.
- Fold in chocolate chips.
- Then place mix in bottom of lightly greased 9x13 pan.
- Bake for about 15-20 minutes or just until the brownie slightly puffs up & a tooth - pick inserted comes out sticky.

Serves: 12

Serving size: 1/12

Calories: 130

Fat: 3.5 gm.