

Russell Stover

Sugar Free Cinnamon Spice Chocolate Chip Blonde Brownie Sundae

This Sugar Free sweet and spicy brownie is an ideal sundae treat for the family.

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INGREDIENTS

Brownies

- 2 cups flour
- 1 tsp baking soda
- 2 sticks butter
- 1/2 cup Splenda™ Brown Sugar or other brown sugar alternative
- 2 eggs
- 1 1/2 cup Truvia™ Baking Blend or other white sugar alternative
- 2 tsp LorAnn™ Cinnamon Spice Bakery Emulsion
- 1 tsp vanilla
- 1 (8-ounce) bag of [Russell Stover Sugar Free Semi-Sweet Baking Chips](http://russellstover.com)

Hard Shell Topping

- 7 oz of [Russell Stover Sugar Free Semi-Sweet Baking Chips](http://russellstover.com)
- 2 Tbsp of organic virgin coconut oil

INSTRUCTIONS

Makes approx. 9-12 servings

In a mixing bowl, cream the butter and sugars together. Add eggs, cinnamon spice emulsion and vanilla. Beat well.

Sift the flour and baking soda together. Mix the flour mixture into the creamed mixture. Stir in Russell Stover Sugar Free Semi-Sweet Baking Chips.

Spread into a greased 9x13 baking pan. Bake at 325 degrees for 25-30 minutes.

Hard Shell Topping:

Melt baking chips. Stir in virgin coconut oil. Let cool and pour over ice cream.

Cover and store at room temperature for up to one week.

Makes approximately 6 servings depending on how much you put on your sundae!