

Walnut Brownies Recipe for Passover shared by dietitian Bonnie Giller on blog.katescarlata.com

Ingredients:

½ cup low fat margarine, melted

2/3 cup sugar

3 eggs, beaten

½ cup potato starch

1/3 cup cocoa

¼ cup chopped walnuts

1/8 cup dark chocolate chips

Instructions:

1. Preheat oven to 350 degrees F.
2. Mix margarine with sugar. Add eggs, one at a time and beat well.
3. Add potato starch, cocoa and walnuts. Mix until all ingredients are interspersed. Fold in the chocolate chips.
4. Pour into 9 inch square baking pan sprayed with nonstick spray. Bake in preheated oven for 25 minutes. Allow to cool, then cut into squares.