Chewy Chocolate Brownies

**Yield:** 24 brownies  
**Total Time:** 50 minutes

**Ingredients**  
16 whole chocolate trans-fat-free graham crackers (8 ounces)  
2 tablespoons unsweetened cocoa powder  
1/4 teaspoon salt  
2 large eggs  
1 large egg white  
1/3 cup packed light brown sugar, or 3 tablespoons Splenda Sugar Blend for Baking*  
1/3 cup granulated sugar, or 3 tablespoons Splenda Sugar Blend for Baking*  
2 teaspoons instant coffee granules  
2 teaspoons vanilla extract  
2/3 cup chopped pitted dates  
1/4 cup semisweet chocolate chips

**Preparation Instructions**  
1. Preheat oven to 300°F. Coat an 8-by-11½-inch baking dish with cooking spray.  
2. Crush graham crackers into crumbs by placing in a plastic bag and crushing with a rolling pin or pulsing in a food processor. Transfer to a small bowl. Add cocoa and salt and mix well.  
3. Combine eggs, egg white, brown sugar (or Splenda) and granulated sugar (or Splenda) in a large bowl. Beat with an electric mixer at high speed until thickened, about 2 minutes. Blend in coffee granules and vanilla. Gently fold in dates, chocolate chips and the crumb mixture. Scrape the batter into the prepared baking dish, spreading evenly.  
4. Bake the brownies until the top springs back when lightly touched, 25 to 30 minutes. Let cool completely in the pan on a wire rack before cutting.

**Nutrition Analysis**  
Per brownie: 90 calories; 2g fat (0.5g saturated, 0g trans); 20mg cholesterol; 90mg sodium; 18g carbohydrate (1g dietary fiber; 12g sugar); 2g protein.  
Vitamin A 0%, Vitamin C 0%, Calcium 6%, Iron 4% Daily Value.

*Modified from: www.eatingwell.com*