

Berry Brownie Torte

A sugar-free recipe

Ingredients:

- Cooking spray
- 1 (12.35-ounce) package sugar-free chocolate fudge brownie mix
- 3 tablespoons vegetable oil
- 1/2 cup sugar-free seedless blackberry jam, plus 2 tablespoons for garnish
- 1 egg
- 3/4 cup sugar-free whipped topping, thawed
- 2 tablespoons sugar-free hot fudge topping, for garnish



Directions

1. Preheat oven to 350°F. Spray a 9" springform pan with cooking spray.
2. In a large bowl, combine brownie mix, oil, 1/2 cup jam, and egg. Pour into prepared pan.
3. Bake 40 minutes or until a toothpick comes out clean when inserted. Allow to cool and remove the rim of the pan.
4. Top brownie with whipped topping, spreading evenly.
5. Place 2 tablespoons jam and hot fudge topping in two separate, small plastic zipper bags. Seal tightly and remove the air. Knead with your hands until warm and smooth. Cut one tip off the corner of each bag. Drizzle each over whipped topping. Cut and serve.

Makes 10–12 servings

To make a recipe card, print on card stock paper. Cut out along dotted lines. Glue the front and back of the card together.