**Deanna’s Blondies**

**Makes 8 large blondies / SmartPoints per blondie: ③ ② ②**

1 (15½ ounce can) cannellini beans, drained and rinsed well

1 ripe banana, peeled

¾ cup liquid egg substitute

½ cup Bisquick Heart Healthy baking mix

1 small package butterscotch sugar-free pudding mix

½ teaspoon baking soda

¼ teaspoon baking powder

½ teaspoon white vinegar

¼ cup sugar-free Torani syrup, such as Toffee or Caramel

2 tablespoons fat-free plain Greek yogurt

½ cup granular no-calorie sweetener, such as Splenda or Truvia

1 teaspoon vanilla extract

¼ teaspoon caramel extract, optional

¼ cup sweetened flaked coconut

Preheat the oven to 350°. Spray an 8×8-inch cake pan with cooking spray.

Combine the beans, banana, and egg substitute in the bowl of a food processor. Process the mixture for 3 minutes, scraping down the bowl halfway through.

Add the Bisquick, pudding mix, baking soda, baking powder, vinegar, Torani syrup, yogurt, sweetener, and extract(s). Puree the mixture for 2 additional minutes.

Pour the batter into the prepared baking dish. Sprinkle with coconut. Spray top lightly with cooking spray.

Bake for 28 to 30 minutes, turning the pan halfway through the baking time. A toothpick inserted in the center will come out with soft batter clinging to it.

Let the blondies cool completely in the baking dish on a wire rack. Cut into 8 pieces and serve. Loosely cover and refrigerate any leftovers. Blondies will last in the refrigerator for one week.

*From the Kitchen of Deanna Cichon*