

# Breakfast Brownies

If you like my giant breakfast cookies you'll love these chewy brownies. Moist prunes are key to keeping these bars moist. If you can't find Sunsweet in a can, you can pour boiling water over dried prunes in a bowl, cover and let stand for 15 minutes. Drain and chop. And if you can't find All Bran use another high fiber cereal.

Prep: 10    Cook: 20    Total: 30    Makes: 16

## Ingredients:

1 cup whole wheat pastry flour  
1 cup rolled oats  
3/4 cup All Bran Original cereal  
1/2 teaspoon baking soda  
1/4 teaspoon baking powder  
1/4 teaspoon salt

1/2 cup oil (I use extra light olive oil)  
1/4 cup white sugar  
1/3 cup brown sugar  
1 egg  
1/2 teaspoon vanilla

3/4 cup chopped moist prunes (Sunsweet Premium in a can)  
1/4 cup chocolate chips

## Instructions:

1. Preheat oven to 350° F.
2. Grease or line a 9 x 9 square pan with foil.
3. Combine flour thru salt in a bowl and set aside.
4. With an electric mixer on high, beat oil, sugars, egg & vanilla about 2-3 minutes until thick.
5. On low speed, fold in dry ingredients, prunes/figs, & chocolate chips. Mixture will be very thick.
6. With wet hands, press evenly into pan.
7. Bake 20-25 minutes. (22 min. works for me)