



APPLESAUCE BROWNIES

- 1/2 Cup Shortening
- 2 Ounces Unsweetened Chocolate
- 1 Cup Sugar
- 2 Eggs, beaten
- 1/2 Cup Applesauce
- 1 Teaspoon Vanilla
- 1 Cup All Purpose Flour
- 1/2 Teaspoon Baking Powder
- 1/4 Teaspoon Baking Soda
- 1/4 Teaspoon Salt
- 1/2 Cup Chopped Nuts

DIRECTIONS

- 1. Heat oven to 350 degrees.
- 2. Melt shortening and chocolate over hot water.
- 3. Blend in sugar, eggs, applesauce and vanilla.
- 4. Stir dry ingredients together and blend into shortening mixture.
- 5. Spread in a greased and floured 9 inch square pan.
- 6. Bake 35 to 40 minutes.
- 7. While hot, cut into 2 1/4 x 1 1/2 inch bars.