

Apple Brownies

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Ingredients:

1 stick of margarine.
1 cup of sugar.
1 medium egg, beaten.
½ cup of chopped nuts.
2 medium apples, peeled, cored and finely chopped.
1 cup of flour.
½ teaspoon of baking powder.
½ teaspoon of baking soda.
½ teaspoon of salt.
½ teaspoon of cinnamon.

Directions:

Cream the margarine and gradually add the sugar beating until smooth.

Beat the egg separately until it is light and fluffy, then add it to the margarine/sugar mixture.

Stir in the chopped nuts and apples.

Sift together the flour, baking powder, baking soda, salt and cinnamon; then fold into the batter using a spoon.

Turn the batter into a greased 7-inch by 11-inch baking pan.

Bake at 350°F (175°C) for 40 minutes.

Allow to cool, then cut into squares.