

Chocolate and Apple sauce Brownies

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Ingredients:

$\frac{3}{4}$ cup Cocoa powder.
 $\frac{1}{2}$ cup Brown sugar.
 $\frac{1}{2}$ cup Sugar.
1 cup All-purpose flour.
1 tspn of Baking soda.
1 cup Milk powder.
2 cups Unsweetened applesauce.

Directions:

Preheat oven to 350 degrees.

Grease a 7 x 12 inch baking tray.

Combine all the dry ingredients (Cocoa powder, Sugar, Flour, Baking soda and Milk powder).

Add the apple sauce and stir well until mixture a well combines.

Pour the batter into the baking tray and spread evenly.

Bake for 25-30 minutes or until cake is springy.

Once cooled, cut the bownie into squares.