

Bars

Nathan's Microwave Apple Brownies

From: Nathan Petersen (4-H Manual)

Serves: 16 brownies

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Ingredients

- 1/2 c. Butter
- 1 c. Brown Sugar, packed
- 1/2 c. Applesauce
- 2 oz. unsweetened chocolate squares
- 2 Eggs
- 1 tspn Vanilla Extract
- 1 c. Flour
- 1/2 tspn Baking Powder
- 1/4 tspn Baking Soda
- 1 c. shredded apples

Directions

1. Put chocolate and butter in a microwave bowl. Microwave for 1 to 2 minutes on HIGH.
2. Take out of microwave and mix well. Add brown sugar applesauce, eggs, and vanilla. Stir until well blended.
3. Slowly add in flour, baking powder, and baking soda. Stir until extremely well blended.
4. Slowly stir in shredded apple.
5. Grease a 9x9 square microwave safe dish. Spread batter into a leveled layer in dish.
6. Cover with plastic wrap; cut slits in plastic wrap to allow steam to escape. Microwave on HALF power for 5 1/2 minutes; rotate dish and continue microwaving for another 5 1/2 minutes on HALF power.
7. Remove from microwave and let sit covered for 5 minutes.
8. Uncover and let cool. Enjoy!