



ORGANIC APPLESAUCE BROWNIES

Ingredients:

- 1.5 cup sugar
- 1/2 teaspoon cinnamon
- 3 tablespoons baking cocoa
- 1.5 teaspoon baking soda
- 1 teaspoon salt
- 2 cups flour
- 1/2 cup oil
- 2 eggs
- 2 cups organic applesauce
- Topping: 1/2 cup chopped pecans, 1 cup chocolate chips, 1/4 cup sugar

Directions:

1. Whisk all the dry ingredients in the mixing bowl.
2. Add the oil, applesauce and eggs and whisk well altogether.
3. Scrape into jelly roll pan.
4. Sprinkle the topping ingredients in this order: sugar, pecans, chocolate chips.
5. Bake at 350° for 20 to 25 minutes.
6. Slice and serve hot with ice cream or cooled with packed lunches.
7. Top with chocolate fudge for serving if desired.