

Applesauce Brownies

Ingredients

**2 squares (2 oz) unsweetened
chocolate**

1/2 cup shortening

1 cup sugar

2 eggs (slightly beaten)

1 cup applesauce

1-1/4 cup flour

1/2 tsp baking powder

1/2 tsp baking soda

1/2 tsp salt

1/2 tsp ground cloves

1/2 tsp nutmeg

1/2 tsp cinnamon

1/2 cup chopped nuts

Directions

Melt chocolate and shortening together over hot water (cool slightly). Blend in sugar, eggs, and applesauce. Sift together flour, baking powder, baking soda, salt and spices. Add to first mixture. Stir in nuts. Spread in pan like brownies. Bake at 350 degrees for 30-40 minutes. Cool and cut and frost if desired.

Grandma Mary Geitz