

## APPLE CAKE BROWNIES

Yield 100

Portion 1 Brownie

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
257 cal	36 g	4 g	11 g	24 mg	246 mg	33 mg

**Ingredient**

FLOUR,WHEAT,GENERAL PURPOSE  
 SALT  
 BAKING POWDER  
 BAKING SODA  
 CINNAMON,GROUND  
 SHORTENING  
 SUGAR,GRANULATED  
 EGGS,WHOLE,FROZEN,BEATEN,ROOM TEMPERATURE  
 EXTRACT,VANILLA  
 APPLES,CANNED,SLICED,DRAINED  
 NUTS,UNSALTED,CHOPPED,COARSELY  
 RAISINS  
 COOKING SPRAY,NONSTICK

**Weight**

2-3/4 lbs  
 1-1/4 oz  
 1-1/8 oz  
 3/4 oz  
 1/2 oz  
 1-5/8 lbs  
 4-1/4 lbs  
 1-1/4 lbs  
 1-7/8 oz  
 6 lbs  
 1-1/4 lbs  
 7-2/3 oz  
 2 oz

**Measure**

2 qts 2 cup  
 2 tbsp  
 2-1/3 tbsp  
 1 tbsp  
 2 tbsp  
 3-1/2 cup  
 2 qts 1-5/8 cup  
 2-1/4 cup  
 1/4 cup 1/3 tbsp  
 3 qts  
 1 qts  
 1-1/2 cup  
 1/4 cup 1/3 tbsp

**Issue****Method**

- 1 Sift together flour, salt, baking powder, baking soda, and cinnamon. Set aside for use in Step 4.
- 2 Cream shortening and sugar in mixer bowl for 4 minutes at medium speed.
- 3 Add eggs and vanilla to creamed mixture and beat for 2 minutes at medium speed. Scrape down bowl.
- 4 Add dry ingredients to creamed mixture while beating at low speed.
- 5 Add apples, nuts and raisins to mixture. DO NOT OVERMIX. Mixture will be thick.
- 6 Lightly spray each pan with non-stick cooking spray. Spread one half of mixture into sprayed and floured pans.
- 7 Bake about 40 minutes or until done at 350 F.
- 8 Cool and cut 6 by 9.

**Notes**

- 1 In Step 5, 3 pound 6 ounces canned applesauce or 11 ounces canned instant applesauce rehydrated with 4-1/2 cups of water may be used per 100 portions.