

Apple-Orange Brownies

Ingredients

- 3 lbs butter
- 16 cups brown sugar
- 8 cups applesauce
- 5 $\frac{33}{100}$ tbsps Shredded Orange Peel
- 16 beaten eggs
- 5 $\frac{33}{100}$ tbsps vanilla
- 20 cups Sifted All-Purpose Flour
- 5 $\frac{33}{100}$ tbsps baking powder
- 5 $\frac{67}{100}$ tbsps salt
- 1 $\frac{33}{100}$ tbsps baking soda
- 8 cups chopped walnuts

Summary

Yield: 16

Prep Time: 5 minutes

Category: Desserts

Instructions

Combine butter and brown sugar in a saucepan; cook and stir until melted.

Beat in the applesauce, orange peel, beaten egg and vanilla.

Sift together the flour, baking powder, salt and baking soda. Stir into mixture in saucepan. Stir in chopped nuts. Spread into 3 greased sheet pans; bake at 350 degrees for 15 minutes; while warming the orange glaze topping.

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Notes

Orange Glaze: 24 cups sifted confectioners' sugar
 2.67 tablespoons vanilla
 32 dashes salt
 12 tablespoons orange juice