

Apple Brownies

from Lois Brown and In Our Grandmothers' Kitchens

Ingredients:

1 cup (2 sticks) melted sweet butter
6 medium apples, peeled, cored and cut into slices (about 4 cups of slices)
2 cups sugar
2 eggs, beaten
1 teaspoon baking soda
1 teaspoon baking powder
1/2 teaspoon salt
2 teaspoons ground cinnamon
2 cups flour

Instructions:

Preheat the oven to 350 degrees. Generously grease and flour a 9-by-13-inch pan.

Stir together the melted butter and the sugar, followed by the apples. Mix in the eggs, stirring well to incorporate; then add the baking soda, the baking powder, the salt, and the cinnamon. Stir in the flour, and pour the apple-y batter into the prepared pan.

Bake until a toothpick inserted into the center of the brownies comes out clean (watch out for apples; if you put the toothpick in a hot apple it will always come out wet!), about 45 minutes. Don't cook them for more than 50 minutes in any case. Makes about 24 brownies, depending on how big you cut them.

(You may also cut this recipe in half and bake the brownies in an 8-by-8-inch pan. In that case the cooking time may go down to 35 to 45 minutes.)