

## **Fantastic Fudge Brownies**

by Shirley Moulds

### **Ingredients:**

1 cup Butter  
1 ½ cup Sugar  
4 Tbs Cocoa (Heaping)  
4 Eggs Beaten  
½ cup Unsweetened Apple Sauce  
cup Bette Hagman's Mix *plus add...*  
1 tsp Zantham Gum (per Mix instructions)  
1 cup Walnuts  
1 Tsp Vanilla

### **Icing**

2 cup Icing Sugar  
2 Tbs Butter  
2 Tbs Cocoa  
2 Tbs Boiling Water  
2 Tsp Vanilla

\*Half this recipe fits nicely into a 5"X7" pan

### **Method:**

Cream sugar, cocoa, butter, unsweetened applesauce, beaten eggs and vanilla.

Add flour mix and fold in walnuts.

Bake in greased 9"X13" pan at 350 for 40 to 45 minutes.

Top will appear to be underdone (falls in the middle) but don't overcook.

It should be moist and chewy.

Add icing IMMEDIATELY after removing from oven so it will melt into a shiny glaze.

### **Icing:**

Mix together with electric mixer while brownies are cooking.