



CANADA AGRICULTURE
AND FOOD MUSEUM
MUSÉE DE L'AGRICULTURE
ET DE L'ALIMENTATION
DU CANADA

A FASCINATING WORLD
UN MONDE FASCINANT



Apple Brownies

Ingredients

½ cup (125 ml) butter, melted
1 cup (250 ml) white sugar
1 egg
2 medium apples, peeled and shredded
1 cup (250 ml) all-purpose flour
½ tsp. (2 ml) baking powder
1 tsp. (5 ml) baking soda
1 tsp. (5 ml) ground cinnamon
¼ tsp. (1 ml) salt
½ cup (125 ml) chocolate chips (optional)

Preparation

Preheat oven to 350°F (175°C). In a large bowl, beat the melted butter and white sugar together. Add the egg and beat until fluffy. Fold in the shredded apples and the chocolate chips. In a separate bowl, combine flour, baking powder, baking soda, ground cinnamon, and salt. Add dry ingredients to the wet just until combined. Spread the batter evenly in a lightly greased 20 cm (8-inch) square baking dish. Bake for 35 minutes or until brownie is golden and a toothpick inserted in the center comes out clean. Let cool in the pan. Remove from pan and cut into squares.

Enjoy!