

Julia's Cookbook

APPLE BROWNIES

1 cup room temperature butter (2 sticks)
1 1/2 cups sugar (you can use brown sugar instead, optional)
2 eggs
3 medium apples (2 1/2 cups) peeled and chopped, into small dice
1/2 cup nuts (optional)
1 cup all purpose flour
1 cup white wheat flour (or just use all purpose)
1 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt
2 teaspoons cinnamon
1/4 teaspoon of nutmeg
Raw Sugar

Beat together the butter and sugar until creamy. Add eggs one at a time. Combine well. Add apples, mix gently. Separately mix together the dry ingredients in another bowl. Add the dry ingredients to wet ingredients, slowly and mix gently. Pour into a greased/sprayed 9 x 13" pan. Sprinkle raw sugar on top before baking to give them a crunchy crust. Bake at 350 degrees, for about 35-40 minutes on convection until toothpick inserted comes out clean. Enjoy!