Apple-Orange Brownies

Ingredients

- 3 lbs butter
- 16 cups brown sugar
- 8 cups applesauce
- 5 33/100 tbsps Shredded Orange Peel
- 16 beaten eggs
- 5 33/100 tbsps vanilla
- 20 cups Sifted All-Purpose Flour
- 5 33/100 tbsps baking powder
- 5 67/100 tbsps salt
- 1 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.

Notes

Orange Glaze: 24 cups sifted confectioners' sugar

2.67 tablespoons vanilla

32 dashes salt

12 tablespoons orange juice