Applesauce Brownies

INGREDIENTS

¼ cup and 2 tablespoons white sugar

2 tablespoon margarine

½ eggs

1 ½ teaspoons unsweetened cocoa powder

¼ teaspoon salt

½ cup applesauce

¼ teaspoon baking soda

¼ teaspoon ground cinnamon

½ cup all-purpose flour

1 ½ teaspoons white sugar

¼ cup semisweet chocolate chips

¼ chopped walnuts

DIRECTIONS

1. Preheat oven to 350 degrees f
2. Cream ¼ cup and 2 tbsp white sugar and margarine. Add eggs.
3. Sift coca, salt, baking soda, cinnamon and flour ingredients and add sugar mixture, alternate with applesauce.
4. Pour into a 9x13-inch pan
5. Combine 1 ½ teaspoons white sugar, ¼ cup chocolate chips and ¼ chopped walnuts.
6. Sprinkle over batter.
7. Bake for 30 minutes.