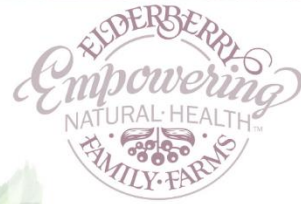


ELDERBERRY BUTTERCREAM BROWNIES



1/2 cup butter, softened
1/2 cup applesauce, room temperature
2 cups brown sugar, lightly packed
1 tsp vanilla
2 eggs

3/4 cup cocoa
1 1/2 cups flour
1 tsp baking powder
1/2 tsp salt

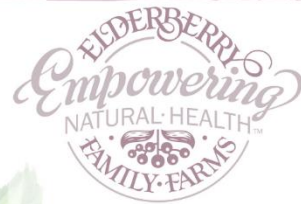
Preheat oven to 350 degrees. In a large bowl, combine the butter, applesauce, brown sugar, vanilla, and eggs. Add the cocoa, flour, baking powder and salt and beat until smooth.

Spread the batter evenly in a greased and floured, or sprayed, 9 X 13-inch baking pan. Bake 25-30 minutes. Brownies are done when they spring back when lightly touched in the middle and a wooden pick inserted in the center comes out clean.

Remove from oven and cool on a wire rack.

Recipe by Anne Marck

ELDERBERRY BUTTERCREAM FROSTING



1/4 cup shortening
1/4 cup butter
1 3/4 cups powdered sugar
Pinch salt
1/2 tsp vanilla
1 1/2 TBS Elderberry Syrup

Combine all ingredients in a mixing bowl and whip until fluffy. Frost brownies when they are cooled completely and cut into serving size squares. Garnish with pecan halves, if desired.

Recipe by Anne Marck

Makes 12 large or 24 small brownies, The dark berry flavor combined with cinnamon and cloves was the perfect complement to chocolate brownies. Talk about the wow factor! These yummy little morsels didn't last long.

Give the recipe a try. We think you'll love it.