

# Jo's Fudgy Brownies

**Prep time: 15 min**  
**Cook time: 40 min**  
**Serves: 16 brownies**

These brownies are thick like cake but gooey on the inside like fudge: the best of both worlds. The best part about baking them--- no sinking in the middle after they cool!



## Ingredients

1 cup white sugar  
1/3 cup + 1 Tbsp canola oil, separated  
1/4 tsp salt  
1 tsp vanilla  
2 Tbsp water  
2 Tbsp cornstarch  
1/2 tsp baking soda  
1/2 tsp baking powder  
1 tsp apple cider vinegar  
3 Tbsp cocoa powder  
1 ounce semi-sweet chocolate chips  
1/2 cup applesauce  
1-1/3 cups flour

## Directions

Preheat oven to 325 degrees; grease an 8-inch square pan.

In a medium bowl, combine sugar, oil, vanilla, and salt.

In a separate bowl, combine water and cornstarch, then add to the sugar mixture.

Melt chocolate chips and 1 Tbsp canola oil and stir until smooth; set aside to cool.

To the batter, add the baking soda and powder and the apple cider vinegar.

Stir in the applesauce.

Stir in the cocoa powder and melted chocolate until evenly distributed.

Slowly add the flour and stir until nearly smooth.

Pour the batter into the square pan and bake for 40 minutes.

Cool completely before slicing.

Store on a covered tray or freeze for up to 3 months.

## Nutrition per serving:

**111 calories 0.8g sat fat 0% DV chol 4% DV sodium 14g carbs**