

BAKED APPLES and BROWNIES (for 4)

APPLES

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| 1 large apple per person | 2-3 mL cinnamon |
| 60 mL brown sugar | 30 mL margarine |
| 30 mL raisins | 50-60 mL water |

1. Wash hands. Put on apron.
2. Wash apples thoroughly. Be sure to pick off label!
3. Core apples. Peel skin about 2 cm. from top.
4. In small cereal bowl, combine sugar, raisins and cinnamon.
5. Fill apples. Arrange apples in a circle in glass casserole dish. Dot with 5 mL butter; sprinkle with water. Sprinkle extra filling over apples.
6. Cook, covered, in Microwave oven at HIGH setting for 4-6 minutes.
7. Let STAND 5 minutes.
8. Serve warm, spooning sauce over apples. Serve in Fruit Nappies.

"DEATH BY CHOCOLATE" (BROWNIES)

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| 125 mL margarine | 2 mL baking powder |
| 250 mL brown sugar | 1 mL salt |
| 2 eggs | 50 mL cocoa |
| 175 mL flour | 2 mL vanilla |

1. Preheat oven to 375°F. Grease square baking pan.
2. In LARGE glass bowl, beat together the margarine and brown sugar with electric mixer.
3. Add eggs and vanilla. Continue to beat well.
4. In MEDIUM glass bowl, sift together dry ingredients.
5. Using a spoon, stir dry ingredients into the creamed mixture.
6. Spread into a greased pan and bake for 12-15 minutes.

TOPPING (an easy alternative to icing)

While cake is still in the oven, mix together in SMALL glass bowl:

- 125 mL chocolate chips
- 175 mL mini marshmallows

While cake is still hot, sprinkle mixture over the top; cover with a large lid or plate, and let stand for 5-7 minutes till melted.

Cut brownies in pan into at least 8 pieces. Remove carefully from pan using a metal spatula. Serve from a large plate (NOT FROM THE PAN).