

Applesauce Muffins

Makes 12-18 standard muffins



Ingredients

Makes
(12)

Makes
(18)

all-purpose flour	1 ½ C	2 ¼ C
baking powder	1 t	1 ½ t
cinnamon	1 t	1 ½ t
baking soda	½ t	¾ t
salt	½ t	¾ t
eggs	2	3
light brown sugar	⅔ C	1 C
unsalted butter, melted	½ C	¾ C
applesauce (non chunky)	1 ½ C	2 ¼ C

Instructions

Preheat oven to 375 degrees. Line standard muffin tin with paper liners.

In a medium bowl, mix flour, baking powder, cinnamon, baking soda and salt.

In a large bowl, whisk together eggs, brown sugar and melted butter. Stir in the applesauce until the mixture is fully incorporated. Pour the dry ingredients into the applesauce batter and mix until just combined.

Using a standard cupcake scoop, fill prepared muffin cups with batter. Bake until muffin centers spring back when touched and are light brown, 15-20 minutes, rotating pan once if needed. Enjoy!

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