

Applesauce muffin recipe

Ingredients

- 1 ½ cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon cinnamon
- ½ teaspoon baking soda
- ½ teaspoon salt
- 2 eggs
- ⅔ cup light brown sugar
- ½ cup unsalted butter, melted
- 1 ½ cups applesauce (non chunky)

Instructions

1. Preheat the oven to 375 degrees.
2. Line a muffin tin with paper liners.
3. Place the butter (remove the paper) in a liquid measuring up. Cover with wax paper and microwave for about 30 seconds until melted. Remove from the microwave with an oven mitt.
4. In a medium bowl, mix flour, baking powder, cinnamon, baking soda and salt with a wooden spoon.
5. In a large bowl, whisk together eggs, brown sugar and melted butter. Stir in the applesauce until the mixture is fully incorporated.
6. Pour the dry ingredients into the applesauce batter and mix until just combined. Using a standard cupcake scoop or a ¼ dry measuring cup, fill muffin cups with batter. (Wipe off any batter you get on the muffin tin with a paper towel--it gets hard to clean after it is baked.)
7. Bake until muffin centers spring back when touched and are light brown, 15-20 minutes, rotating pan once if needed. Enjoy!

Some fun add ins you may want to consider:

- ½ cup raisins
- ½ cup chocolate chips

Toppings

- Cinnamon mixed with sugar sprinkled on top before baking