

Applesauce Muffins by Lynn's Recipes



Lynn demonstrates how to make Applesauce Muffins. These muffins can be for breakfast or a snack. You can freeze them for a quick breakfast when you are short on time. Makes 24 muffins.

Ingredients:

- 2 stick butter, softened
- 2 cups granulated sugar
- 1 teaspoon vanilla
- 4 cups all purpose flour
- 3 teaspoons cinnamon
- 2 teaspoons allspice
- 1 teaspoon ground cloves
- 2 teaspoons baking soda
- 16 ounces applesauce

Preheat oven to 425°. Spray muffin tins and set aside.

Combine butter, sugar and vanilla. Mix well. In a separate bowl, combine the flour, cinnamon, allspice, cloves and baking soda. Add to butter-sugar mixture and mix well. Add applesauce and mix well. Spoon batter into muffin pan, filling about 2/3 full.

Bake at 425° for 15-20 minutes.

This recipe can easily be cut in half to make 12 muffins.

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Lynn's Recipes: November 2012
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