



Applesauce Muffins

A breakfast muffin packed with apple and cinnamon flavor.

Serving Size – Serves 12, 1 muffin per serving

Ingredients

- 2 cups flour
- $\frac{3}{4}$ cups sugar
- 2 teaspoons baking powder
- 1 teaspoon cinnamon
- $\frac{1}{4}$ teaspoon salt
- 1 egg, beaten
- 1 cup unsweetened applesauce
- $\frac{1}{2}$ cup butter, melted

Instructions

1. Preheat oven to 375 degrees F.
2. Mix flour, sugar, baking powder, cinnamon, and salt in a bowl.
3. Mix in beaten egg, applesauce, and melted butter.
4. Evenly scoop mixture into muffin pan.
5. Bake 18-20 minutes until done.



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