

PUMPKIN APPLE SAUCE MUFFINS WITH A MAPLE GLAZE

Ingredients:

- 4 Eggs
- 3/4 Cup Sugar
- 3/4 Cup Applesauce
- 1/2 Cup Melted Butter
- 2 Cups Cooked/Pureed Pumpkin
- 2 Cups Flour
- 2 tsp baking powder
- 1 tsp baking soda
- 2 tsps cinnamon
- 1 tsp salt

M A K E S 1 8



Glaze:

- 2 Tablespoons Butter
- 1/4 Cup Maple Syrup
- 1/2 Cup Powdered Sugar

Directions:

1. In a bowl or electric mixer, mix together eggs, sugar, applesauce, butter and pumpkin.
2. In a separate bowl mix together flour, baking powder, baking soda, cinnamon and salt. Slowly pour this into the pumpkin mix until well blended.
3. Preheat oven to 350 degrees F. Fill prepared muffin tins (18-24) and bake for approx 22 minutes or until a toothpick comes out clean.

To make glaze:

Melt 2 tablespoons butter and 1/4 cup maple syrup. Turn off heat, add in 1/2 cup powdered sugar and blend well. (I used an immersion blender) Or Hand Mix.

Drizzle over baked muffins after slightly cooled

