

Pumpkin Applesauce Muffins

DELICIOUS - MOIST - EASY



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
11 tsp baking soda
2 tsps cinnamon
1 tsp salt

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)

Drizzle over baked muffins.

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.



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*denotes a Homesteading Item

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recipe adapted from Melissa K NORRIS <https://www.melissaknorris.com>