



Applesauce Muffins

Remember to ask an adult for help when you make a Kitchen Crafts recipe!

- 6 tablespoons butter or margarine**
- 1 1/2 cups all-purpose flour**
- 1/2 teaspoon baking powder**
- 1/2 teaspoon baking soda**
- 1 1/4 teaspoons cinnamon**
- 1/2 teaspoon salt**
- 2 eggs**
- 2/3 cup brown sugar**
- 1 1/2 cups chunky applesauce**

1. Wash your hands with soap and water.
2. Heat the oven to 375°F (191°C).
3. Put 12 cupcake papers into a muffin pan. Or you can rub a paper towel covered with butter in the pan.
4. Melt the butter in a small pan on low heat on the stove.
5. Put the dry ingredients into a large bowl.
6. In another bowl, mix the eggs and brown sugar. Then add the applesauce and butter.
7. Add the apple mixture to the flour mixture and stir until mixed.
8. Use a small measuring cup to fill the muffin cups about two-thirds full.
9. Bake for about 20 minutes.

