



## **APPLESAUCE SPICE MUFFINS**

- ❑ 2 cups All Purpose Flour
- ❑ ½ cup White Sugar
- ❑ ½ cup Brown Sugar
- ❑ ½ tsp Baking Powder
- ❑ 1 tsp Baking Soda
- ❑ ½ tsp Salt
- ❑ 2 tsp Cinnamon
- ❑ ½ tsp Ground Cloves
- ❑ 1 cup Applesauce
- ❑ 2 Eggs
- ❑ 2 tbsp Vegetable Oil
- ❑ 3 tbsp Milk
- ❑ 1 tbsp Vanilla Extract

### **Muffin Pans:**

- 1) Line muffin pans with paper liners
- 2) Mix all dry and wet ingredients
- 3) If baking the next day, keep dry and wet ingredients separate

Bake at 350 F for 20 minutes