

## Easy Applesauce Muffins

### Ingredients

- ½ cup butter
- ½ cup sugar
- 2 eggs
- ¾ cups Mott's Natural Applesauce
- 1 ¾ cups flour
- 1 tbsp baking powder
- ½ tsp Salt
- Topping:
- ¼ cup butter, melted
- ½ cup sugar
- ¼ tsp cinnamon

### Instructions

1. Cream butter and sugar.
2. Beat in eggs one at a time until fluffy.
3. Add applesauce and mix.
4. Sift in dry ingredients.
5. Place in muffin tins and bake at 350 F for 12-18 min, or until golden.
6. While the muffins are still warm dip in melted butter and then in cinnamon sugar mixture.

Recipe by Simple as That at <https://simpleasthatblog.com/easy-applesauce-muffins/>