

Apple Muffins

Prep Time 20 minutes

Cook Time 25 minutes

Total Time 45 minutes

Servings 12 Muffins

Ingredients

- 1/2 Cup Butter
- 1/2 Cup Brown sugar Firmly packed
- 1 1/2 Cup Applesauce
- 1/4 Cup Milk
- 1 Tsp Vanilla
- 2 Eggs
- 2 Cups Flour
- 1 Tsp Baking powder
- 1 Tsp Baking soda
- 1/4 Tsp Salt
- 1 Cup Chopped walnuts [Optional]
- 1 Cup Grated apple
- 1/2 Cup Raisins [Optional]

Instructions

1. Heat oven to 350 F
2. Grease or line 12 muffin cups.
3. In large bowl beat butter and brown sugar until fluffy.
4. Add applesauce, milk, vanilla and eggs, blend well.
5. Stir in already blended flour, baking powder baking soda and salt.
6. Blend until just moistened.
7. Stir in walnuts, apple, and raisins.
8. Fill muffin cups.
9. Bake at 375 F for 20-25 minutes.
10. Cool 5 minutes, remove from pan.