



Noreen's Kitchen

Chunky Applesauce Muffins

Ingredients

3 cups bulk muffin mix	2 eggs
1 cup applesauce	2 tablespoons vegetable oil
1 cup milk	1 teaspoon cinnamon
1 granny smith apple, diced	

Step by Step Instructions

Preheat oven to 350 degrees

Place muffin mix in bowl along with cinnamon and diced apples. Toss well coating the apples.

Add remaining ingredients and stir well to combine.

Prepare muffin tins with non stick cooking spray.

Scoop batter into muffin tins to 3/4 full.

This recipe should make between 16 and 18 muffins depending on how full you fill your tins.

Bake for 15 minutes or until a toothpick inserted in the center of the center most muffin comes out clean.

Remove from oven and allow to cool in the pan for 5 minutes.

Loosen the muffins using a paring knife and then transfer to a cooling rack.

Serve and enjoy!

Enjoy!