



CANADA AGRICULTURE
AND FOOD MUSEUM
MUSÉE DE L'AGRICULTURE
ET DE L'ALIMENTATION
DU CANADA

A FASCINATING WORLD
UN MONDE FASCINANT



Applesauce Muffins

Ingredients

½ cup (125 ml) butter, softened
½ cup (125 ml) sugar
2 eggs
¾ cup (185 ml) unsweetened applesauce
1 ¾ cups (435 mL) all-purpose flour
1 tablespoon (15 mL) baking powder
½ teaspoon (2.5 ml) salt

For the topping

¼ cup (60 ml) butter, melted
½ cup (125 ml) sugar
¼ teaspoon (1 ml) ground cinnamon

Preparation

Preheat oven to 350°F (180°C). Place 24 mini muffin liners in muffin pan and set aside. In a small bowl, combine the flour, baking powder and salt; set aside. In a large bowl, cream the butter and sugar until light and fluffy. Add the eggs one at a time and beat until well combined. Add the applesauce and mix until smooth. Pour dry ingredients over mixture and stir using a rubber spatula just until moist. Pour the batter into each muffin cup using an ice cream scoop. Bake for 15 minutes or until a toothpick inserted into the center of one of the muffins comes out clean. Remove from oven and let cool for 5 minutes before transferring onto a rack. To make the topping, combine the sugar and the cinnamon in a small bowl. Melt the butter in another bowl. Dip each muffin in the melted butter and then in the cinnamon sugar mixture.

Yield: 24 mini muffins