

Applesauce Muffins

Martha Hayes

Apple Pie and Sisterhood; Favorite Recipes From Tri Kappa

Yield: 36 muffins

1/2 cup margarine

1/2 cup sugar

2 eggs

3/4 cup applesauce

1 3/4 cups flour

1 tablespoon baking powder

1/2 teaspoon salt

1/2 cup margarine, melted

1/2 cup sugar

1/4 teaspoon cinnamon

Preheat the oven to 425 degrees.

In a bowl, cream the margarine and sugar. Beat in the eggs until light and fluffy. Stir in the applesauce. Stir in the flour, baking powder and salt, just enough to moisten.

Spoon into thirty-six greased tea-size muffin cups.

Bake for 15 minutes.

In a bowl, mix together the sugar and cinnamon.

While warm, dip the tops into melted margarine and then into the cinnamon/sugar mixture.

Per Serving (excluding unknown items): 3497 Calories; 194g Fat (49.3% calories from fat); 38g Protein; 411g Carbohydrate; 9g Dietary Fiber; 424mg Cholesterol; 4813mg Sodium. Exchanges: 11 Grain(Starch); 1 1/2 Lean Meat; 2 1/2 Fruit; 37 Fat; 13 1/2 Other Carbohydrates.