

# Snack of the Day: Applesauce Muffins

## Ingredients:

- 1/4 cup softened butter
- 1/3 cup sugar
- 1 1/2 cups flour
- 1/2 cup Mott's Applesauce
- 1/4 tsp salt
- 1 tsp baking powder
- 1/2 tsp baking soda
- 3 tbsp water
- 1 tsp vanilla
- Sugar and cinnamon mixture for topping



## Steps

1. Gather all ingredients
2. Preheat oven to 350
3. Cream the softened butter and sugar with an electric mixer
4. Mix all other ingredients into the butter & sugar mixture
5. Grease a mini muffin pan, filling each about 1/2-3/4 full.
6. Sprinkle about 1/4 tsp of cinnamon/sugar mixture over the top
7. Bake for 12 minutes
8. ENJOY!