

Applesauce Snack Cakes

These muffin-like cakes are a treat for kids' lunch boxes or for breakfast!

Preparation Time: 10 min

Cooking Time: 20 min

Servings: 16 muffins

Ingredients:

Amount	Ingredient	Cost – date:
1/2 cup (125 ml)	Butter or Margarine	
1 1/2 cups (375 ml)	Granulated Sugar (or could try less)	
2	Eggs	
1 tsp (5 ml)	Vanilla	
2 cups (500 ml)	All-Purpose Flour	
1 Tbsp (15 ml)	Baking powder	
1 tsp (5 ml)	Baking Soda	
1 1/2 tsp (7 ml)	Ground Cinnamon	
1 tsp (5 ml)	Ground Allspice	
1/2 tsp (2 ml)	Ground Cloves	
2 Cups (500 ml)	Unsweetened Applesauce	
		Cost for the total recipe:
		Cost for 1 serving:

Preparation:

1. Preheat oven to 400 degrees F.
2. Set up two 8-cup muffin tins, greased or paper-lined.
3. In large bowl, cream butter and sugar together. Beat in the eggs and vanilla until light and fluffy.
4. Sift together flour, baking powder, baking soda and spices. Add to the creamed mixture alternately with applesauce, mixing well after each addition.
5. Spoon into prepared muffin tins, filling each about two-thirds full.
6. Bake for 20 minutes or until firm to the touch.

SOURCE: www.cookspiration.com

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