

These cupcakes are absolutely loaded with goodies: applesauce, cranberries and spice. The ingredient list is long, but these are not hard to put together ...And so good when you've done so!

Apple Cranberry Muffins

- 1 3/4 cups plus 2 tbsp. all purpose flour
- 1/2 cup sugar
- 1 1/2 tsp. baking powder
- 1/2 tsp. baking soda
- 1/2 tsp. salt
- 1 egg
- 3/4 cup milk
- 3/4 cup sweetened applesauce
- 1/4 cup butter, melted
- 1 cup fresh cranberries, coarsely chopped
- 1/2 tsp. ground cinnamon

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In a medium bowl, combine 1 1/2 cups of the flour, 1/4 cup of the sugar, the baking powder, baking soda and salt. In a small bowl, combine the egg, milk, applesauce, and butter; mix well. Add egg mixture to flour mixture; stir just until moistened. Batter will be lumpy; do not over mix. In a small bowl, toss cranberries with remaining 2 tbsp. Of flour; fold into batter. Spoon batter evenly into 12 greased 2 3/4 inch muffin cups. In measuring cup, combine remaining 1/4 cup sugar and the cinnamon. Sprinkle over tops of muffins. Bake in a preheated 400 degree oven for 20 to 25 minutes or until golden brown. Remove to a wire rack and cool.

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If baked muffins stick to the bottom of the muffin cup, place hot muffin pan on a wet towel for about two minutes.

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