



THE J.M. SMUCKER CO.

# Cranberry Applesauce Muffins

**Prep Time** **Cook Time** **Serves** **Difficulty**

15 mins 25 mins 12 N/A

## Ingredients

- 2 eggs
- 3/4 cup (175 mL) granulated sugar
- 1/2 cup (125 mL) Canola or Vegetable oil
- 1 cup (250 mL) applesauce
- 1/2 cup (125 mL) plain yogurt
- 2 cups (500 mL) **Robin Hood®** Original All Purpose Flour

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- 1 tsp (5 mL) baking powder
- 1 tsp (5 mL) baking soda
- 1/2 tsp (2 mL) salt
- 1/4 tsp (1 mL) ground nutmeg
- 1 cup (250 mL) dried cranberries

## Directions

### Step 1:

Preheat oven to 375°F (190°C). Line 12 muffin cups with paper liners.

### Step 2:

Beat eggs, sugar, oil, applesauce, yogurt and cranberries together in large bowl. Stir in remaining ingredients. Mix gently until thoroughly combined. Spoon into prepared muffin cups.

### Step 3:

Bake in preheated oven for 20 to 25 minutes, or until top springs back when lightly touched.

## Images

