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

  Robin Hood® Original All Purpose Flour

- 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 375ºF (190ºC). 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