

## Pumpkin Applesauce Muffins with White Chocolate Chips

November 2014 by Camine Pappas

**Makes 12**

**INGREDIENTS:**

2 C self rising flour  
1 t salt  
1 T baking powder  
¼ C brown sugar  
¼ C granulated sugar  
1 ½ t allspice  
¾ C pumpkin butter  
4 ounces apple sauce  
1 T oil  
½ C plus 2 T milk  
1 egg  
1/3 C white chocolate chips  
Butter for greasing muffin tins



**DIRECTIONS:**

Mix all dry ingredients, including the brown sugar, and stir with a whisk or fork to incorporate.

In another small bowl, whisk the egg, and then except for the chocolate chips, add all the wet ingredients together. Blend them all WELL. Pour the wet into the dry and with a spoon, mix JUST UNTIL INCORPORATED. Do not over mix or your muffins will be tough.

Spoon mixture into buttered muffin tin or in muffin liners, dividing better equally. Bake in a 375 oven for 13-15 minute or until brown. Let cool for 5 minutes in pan, then remove and set on wire rack to finish cooling. No need to refrigerate.

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