

Apple Nut Muffins

Annette Ragan

Prep Time: 35 minutes

Makes 12 servings.

1 1/2 cups Flour	1/8 teaspoon Ground Ginger
2/3 cup Packed Brown sugar	1 dash Ground Cloves
1/2 cup Uncooked Old-fashioned Oats	1 cup Applesauce
1 tablespoon Baking Powder	1/2 cup Chopped Walnuts
1 teaspoon Ground Cinnamon	1/2 cup Butter (melted)
1/2 teaspoon Salt	1/4 cup Milk
1/8 teaspoon Ground Nutmeg	2 Eggs

Combine all ingredients together in a large bowl.

Spoon mixture into muffin pans.

Bake at 400 degrees for 20-25 minutes.

They will be very spongy to the touch.