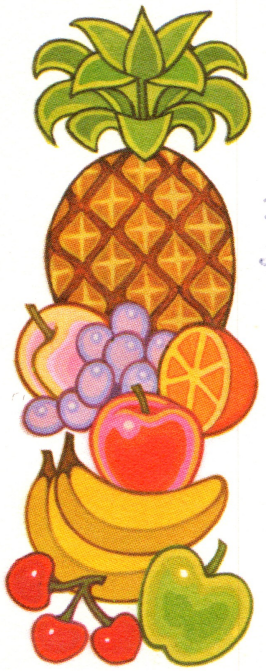
Apple Sauce Cup Cakes

Ingredients

- 1 1/2 cups flour
- 1/2 tsp baking powder
- 1/2 tsp baking soda
- 2/3 cup sugar
- 1 egg
- 1/2 tsp vanilla
- 1/2 tsp salt
- 1/8 tsp nutmeg
- 1/2 cup shortening
- 3/4 cup apple sauce

Instructions

1. Mix the flour with the baking powder, baking soda, salt, and nutmeg.
2. Cream the sugar and shortening until light, then add the egg.
3. Add the vanilla to the apple sauce.
4. Fold the apple sauce mixture into the creamed mixture alternately with the sifted dry ingredients until the mixture is smooth. The batter will be thick.
5. Spoon into muffin tins that have been greased well and floured.
6. Bake in a 375°F oven about 18 minutes.



Here's what's cookin' Apple Sauce Cup Cakes

Recipe from: _____ Serves: ____

1½ C. flour
½ t B. Powder
½ t soda
2/3 Cups sugar
1 egg
½ t vanilla
½ t salt
⅛ t nutmeg
½ C. shortening
3/4 C. apple sauce

Mix flour with B. Powder, soda salt & nutmeg. Cream sugar & shortening until light, then add egg. Add vanilla to apple sauce. Add in alternately with sifted dry

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ingredients until mixture is smooth. Batter will be thick. Bake in 375° oven in muffin tins which have been greased well & floured about 18 minutes

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