

Applesauce Muffins II

Cookbook Committee

St Timothy's - Hale Schools - Raleigh, NC - 1976

2 sticks margarine, softened
2 cups sugar
2 eggs
1 teaspoon vanilla
4 cups flour
3 teaspoons cinnamon
1 teaspoon cloves
2 teaspoons allspice
1 cup chopped nuts
1 can (16 ounce)
applesauce
2 teaspoons baking soda

In a bowl, cream the margarine and sugar. Add the eggs and vanilla. Blend well.

In a bowl, stir the flour, cinnamon, cloves and allspice together. Add to the butter mixture. Add the nuts.

In a bowl, mix the applesauce and baking soda. Add to the butter mixture. Mix all until well blended.

Bake at 450 degrees until done.

(You can keep this batter refrigerated and use it as needed.)

Per Serving (excluding unknown items): 6258 Calories; 278g Fat (39.3% calories from fat); 91g Protein; 876g Carbohydrate; 37g Dietary Fiber; 424mg Cholesterol; 4837mg Sodium. Exchanges: 27 1/2 Grain(Starch); 4 1/2 Lean Meat; 3 1/2 Fruit; 51 1/2 Fat; 27 Other Carbohydrates.