

A Recipe From *tikkido*

Crumb-Topped Applesauce Spice Muffins

<https://tikkido.com/blog/mississippi-applesauce-spice-muffin-recipe>

Muffin Ingredients:

- 1 cup butter, softened
- 2 cups sugar
- 2 eggs
- 2 cups applesauce (unsweetened)
- 1 Tablespoon cinnamon
- 2 teaspoons allspice
- 1 teaspoon cloves
- 1 teaspoon salt
- 2 teaspoons baking soda
- 4 cups flour
- 1 cup chopped nuts (optional)

Crumb Topping Ingredients:

- 1/3 cup brown sugar
- 1 Tablespoon white sugar
- 2 teaspoon cinnamon
- 1/4 cup of butter, melted
- 2/3 cup flour



Instructions:

1. Cream butter and sugar together. Add eggs one at a time, beating after each addition.
2. Mix in applesauce and spices.
3. Sift together the salt, baking soda, and flour. Add to applesauce mixture and beat well.
4. If using nuts, stir in to the batter now.
5. Combine all crumb topping ingredients into a bowl to create a damp, crumbly mixture.
6. Fill lined muffin tins with batter and top with crumb topping.
7. Bake in a lined or lightly greased muffin tin at 350 degrees Fahrenheit for approximately 22 minutes.