

So So Good Apple Muffins

(makes 18 muffins)

2 1/2 C all purpose flour
1 C sugar
3/4 C brown sugar, packed
1 1/4 t apple pie spice
1 1/2 t baking soda
1 1/2 t baking powder
1/4 + 1/8 t salt
1 1/2 C peeled, sliced, & pureed apples
1/2 C coconut oil
6 T butter, melted (not margarine)
1/3 C applesauce (or Mott's snack size cup)
3 extra large eggs
1 1/2 t pure vanilla extract

topping:

1 1/4 C all purpose flour
1/2 C brown sugar, packed
1/4 C sugar
1 t apple pie spice
1/2 C butter, melted (not margarine)
1/2 - 1 C hand broken pecans

Preheat oven to 350 degrees. Mix first 7 dry ingredients in large bowl. Mix last 6 ingredients in mixing bowl using medium speed on mixer. Mix well. Add dry ingredients to wet ingredients in mixing bowl. Mix well on medium speed.

Topping: Mix all the dry ingredients for the topping in a medium bowl. Add melted butter and mix. Add pecans and mix.

Spray muffin tins with Bakers Joy. Use large scoop to scoop batter into muffin cups. Fill 1/2 to almost full making sure all cups are evenly filled. Sprinkle topping on top of batter using all the topping. Pat down lightly. It's important that you leave none of that topping in the bowl! This is where the party's at!!!

Bake at 350 degrees for 35 minutes. Let cool. Eat one to make sure they're good and then freeze the rest in freezer storage bags.