

Applesauce Puffs



Kitchen Tools:



3 Muffin Pans



3 Mixing Bowls



Mixing Spoon



Measuring Cup

Ingredients:



6 c Bisquick



2 ¼ c. of sugar



9 tbs of cinnamon



**1 ½ c.
applesauce**



¾ c. milk



3 eggs



6 tbs cooking oil



**15 tbs melted
butter**

Applesauce Puffs

Steps	Direction	Photo
1	Preheat the oven to 400 degrees	
2	Combine Bisquick, 3/4 cup of sugar, and 3 tbsp. of cinnamon in a mixing bowl and stir	
3	Add all of your applesauce, milk, egg and cooking oil into bowl and stir again	
4	Grease muffin pan if needed (cooking oil, butter, or spray)	
5	Fill muffin pan 2/3 of the way full	
6	Put in oven and bake for 10 minutes	
7	Heat up butter in a Microwave-safe bowl in microwave for 40 seconds	
8	In a mixing bowl, mix 1 1/2 cup of sugar and 6 tbsp. of cinnamon	
9	Remove puffs from oven	
10	Dip puffs into butter, and then into bowl of cinnamon sugar.	