**Applesauce Muffins**

2 cups biscuits mix

½ cup sugar

1 teaspoon cinnamon

½ cup applesauce

¼ cup milk

1 slightly beaten egg

2 tsp vegetable oil

1. Preheat oven to 400 degrees F
2. Combine biscuit mix, sugar and cinnamon in one bowl.
3. In a second bowl, combine applesauce, milk, egg, vegetable oil.
4. Pour liquid mixture over dry mixture and stir for at least 30 seconds or until the batter comes together.
5. Fill greased muffin tins 2/3 full.
6. Bake in a hot oven for 12 minutes or until toothpick comes out clean.
7. Two small bowls, one with ¼ cup sugar mixed with 1 Tablespoons cinnamon and the second bowl should have 2 Tablespoons melted butter.
8. Dip tops of muffins in melted butter and then in cinnamon sugar mixture.

Makes 12 muffins