

Autumn Goodness

C's Totally Tasty Pumpkin Muffins

**Makes about 18 muffins/mini bundts**

**Ingredients:**

**2 cups All purpose Flour**  
**1 1/2 cups Whole Wheat Flour**  
**2 tsp. baking soda**  
**1 tsp. salt**  
**1/2 tsp. baking powder**  
**2 cups Splenda-Sugar Baking Blend**  
**1 tsp. ground cinnamon**  
**1 tsp. pumpkin pie spice**  
**1 cup Natural (no added sugar) Applesauce**  
**4 whole large eggs**  
**1 (15 oz.) Pumpkin Puree**  
**1/4 cup water**  
**1/2 cup chopped walnuts (optional)**

**Directions:**

**Spray large muffin or mini bundt cake pans with cooking spray. Preheat oven to 350°. In one large mixing bowl combine the flour, soda, salt, baking powder, Splenda-Sugar, cinnamon and pumpkin pie spice. Stir well and make a little well. Add applesauce, eggs, pumpkin puree and water. Mix batter with mixer until blended. Stir in nuts. Scoop batter into prepared muffin tins 2/3 full with batter. Bake for 25 - 30 minutes.**