

## Moist Pineapple Muffins (Nut-Free, Soy-Free)

This delicious recipe is from Chris Arpante of Just Baking:

### Pineapple Muffins

- 2 cups fresh pineapple, diced
- 2 eggs, slightly beaten
- 2 cups of flour
- $\frac{3}{4}$  cup of sugar
- $\frac{1}{2}$  cup brown sugar
- 1 cup of applesauce
- 1 teaspoon of vanilla
- 1 teaspoon of baking soda
- $\frac{1}{2}$  teaspoon of salt

Preheat your oven to 350°F. In a mixing bowl, combine the flour, sugar, baking soda and salt. Add the eggs, applesauce, pineapple, and vanilla. Mix together to combine and make a batter. Divide batter evenly into greased/lined muffin pans. Bake for 15-20 minutes or until the center springs back when touched. Allow to cool on a wire rack. Makes 15-18 muffins.

\*These came out flat-topped. I am thinking that I'll try adding baking powder next time to see if I can get a domed top.