

## Café Rebecca – Apple Cinnamon Muffins

### Utensils & Appliances:

<input type="radio"/> <b>Apron</b>
<input type="radio"/> <b>Oven Mitts</b>
<input type="radio"/> <b>12 Muffin Pan</b>
<input type="radio"/> <b>12 Paper Muffin Cups</b>
<input type="radio"/> <b>1 Cup</b> Measuring Cup
<input type="radio"/> <b>1/3 Cup</b> Measuring Cup
<input type="radio"/> <b>1/2 Cup</b> Measuring Cup
<input type="radio"/> <b>1/4 Cup</b> Measuring Cup
<input type="radio"/> <b>Teaspoon</b>
<input type="radio"/> <b>1/2 Teaspoon</b>
<input type="radio"/> <b>Whisk</b>
<input type="radio"/> <b>Wooden Spoon</b>
<input type="radio"/> <b>2 Mixing Bowls</b>
<input type="radio"/> <b>Small Cookie Scoop</b>

## Café Rebecca - Pumpkin Chocolate Chip Cookies

### Ingredients:

○ <b>1 ½</b> Cups Flour Blend*
○ <b>½ Teaspoon</b> Salt
○ <b>1 Teaspoon</b> Baking Soda
○ <b>2 Teaspoons</b> Baking Powder
○ <b>1 Teaspoon</b> Cinnamon
○ <b>¼ Cup</b> Applesauce
○ <b>1</b> Apple chopped small
○ <b>¾ Cups</b> Brown Sugar
○ <b>¼ Cup</b> Flaxseed Meal
○ <b>2 Teaspoons</b> Vanilla Extract
○ <b>1/3 Cup</b> Canola Oil (or fat of choice)
○ <b>¼ Cup</b> Apple Juice
<b>*We use Simply Gluten Free Flour Blend</b> <b>(<a href="https://simplygluten-free.com/carols-all-purpose-flour">https://simplygluten-free.com/carols-all-purpose-flour</a>)</b>

## Café Rebecca - Pumpkin Chocolate Chip Cookies

### Instructions:

<b>1. Preheat oven to 350° F</b>
<b>2. Put paper muffin cups in muffin pan</b>

<u>Dry Ingredients</u>	
<b>3. Mix together in a bowl:</b>	
	<b>1½ Cups Flour</b>
<b>1</b>	<b>Teaspoon Cinnamon</b>
<b>2</b>	<b>Teaspoon Baking Powder</b>
<b>1</b>	<b>Teaspoon Baking Soda</b>
<b>1</b>	<b>½ Teaspoon Salt</b>

<u>Wet Ingredients</u>	
<b>4. Mix together in a bowl:</b>	
<b>1</b>	<b>¼ Cup Apple Sauce</b>
<b>3</b>	<b>¼ Cup Brown Sugar</b>
<b>2</b>	<b>Teaspoon Vanilla Extract</b>
<b>1</b>	<b>¼ Cup Apple Juice</b>

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<b>1</b>	<b>¼ Cup Flaxseed Meal</b>
<b>1</b>	<b>1/3 Cup Canola Oil</b>
<b>1</b>	<b>Apple chopped small</b>
<b>5. Slowly mix the dry ingredients into the wet ingredients</b>	
<b>6. Use small cookie scoop to muffins into muffin cups</b>	
<b>7. Bake for 25 minutes</b>	
<b>8. Allow to cool for 10 minutes and enjoy!!</b>	