

Candied Apple Muffins



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Filling

2 tablespoons butter
1/3 cup packed brown sugar
1 tablespoon tapioca flour
1 cup peeled and diced tart apples
1/4 cup finely chopped pecans

Muffins

1 package Yumee Yumee Muffins & Coffee Cakes mix
3/4 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
2 eggs
1 cup sour cream
1/2 cup canola oil
1 teaspoon vanilla extract

In a small saucepan, melt butter over medium-low heat. Stir in brown sugar and tapioca flour. Add apples and pecans. Cook for approximately 10 minutes, or until apples are tender. Remove from heat. Set aside.

In a large bowl, combine Yumee Yumee Muffins & Coffee Cakes mix, cinnamon, and nutmeg. Mix well. In a separate bowl, combine eggs, sour cream, canola oil, and vanilla. Mix well. Stir wet ingredients into dry mixture. Mix well.

Spoon 1 to 2 tablespoons of batter into bottom of each prepared muffin cup. Top batter with cooked apple filling. Spoon remaining batter over filling. Completely cover apple filling with batter. Do not fill cups over 2/3 full.

Bake at 350 degrees for 25 to 30 minutes, or until a toothpick inserted near the center comes out clean. Cool for 2 to 3 minutes on a wire rack. Remove muffins from pan and cool completely on a wire rack.

Makes 12 to 14 muffins

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