

North Carolina Apple Growers Association
Apple Recipe Contest
Monday, October 16, 2017

Second Place: Craig Partin, Garner

Caramel Apple Crumble Muffins

Muffins:

2 cups all-purpose flour
1/3 cup brown sugar
2 teaspoons baking powder
1/2 teaspoon salt
1/2 teaspoon ground cinnamon
1 egg, beaten
1 cup milk
1/3 cup vegetable oil
2 cups diced apples, peeled

Filling:

1 8 oz. pkg. cream cheese, softened
1/4 cup sugar
1/4 cup caramel apple dip

Crumb Topping:

1/4 cup brown sugar
3 tablespoons all-purpose flour
2 tablespoons butter, softened

Directions:

1. Heat oven to 375 degrees. Line a 12 cup muffin pan with liners.
2. In a large bowl, stir together flour, brown sugar, baking powder, salt and cinnamon until well mixed. In a medium bowl, whisk together the egg, milk and oil. Stir the dry ingredients into the egg mixture until just moist. Fold in diced apples.
3. Fill each muffin cup about 3/4 full with batter. In a small bowl, beat together the filling ingredients until well blended. Drop a tablespoon of filling into each muffin cup.
4. In another small bowl, stir together the topping ingredients with fork until crumbly. Sprinkle topping over top of the mixture in each muffin cup.
5. Bake for 20 to 25 minutes or until inserted toothpick comes out clean. Let cool.