



Caramel Apple Muffins

Adapted from Sugarcrafter.net

BAH Note: It was a huge pain to chop up the caramels. I wonder what would happen if you just nestled a whole caramel in each muffin cup? Also, I made the mistake of overfilling my muffin cups. So when the batter rose I ended up with a mix of batter and topping scorching on the pan and dripping down onto my pizza stone. My point? Don't overfill. After the baking was done, I was tweeting with @Sugarcrafter and we decided that this would be great as a cake with some brown sugar icing.

- 2 cups flour
- 3/4 cup sugar
- 2 teaspoons baking powder
- 2 1/2 teaspoons cinnamon
- 1/2 teaspoon cardamom
- 1/2 teaspoon salt
- 1 egg
- 1 cup milk
- 1/4 cup butter, melted
- 1 1/2 teaspoon vanilla extract
- 1 tart apple, peeled and diced (between 1/2 cup and 1 cup)
- 12 caramels, chopped
- 1/ cup packed brown sugar
- 1/4 cup quick cooking oats
- 3 tablespoons butter, melted
- 1 teaspoon cinnamon

Preheat your oven to 350 degrees and coat a muffin pan well with nonstick spray. Combine the brown sugar, oats, 3 tablespoons butter, and 1 teaspoon cinnamon in a bowl and set aside.

In a large bowl whisk together the flour, sugar, baking powder, spices and salt. In a second bowl mix together the milk, egg, 1/4 cup butter, and vanilla.

Stir the wet ingredients into the dry until everything is just combined. Fold the caramel and apple into the batter. Fill the muffin cups 3/4 full and top with the brown sugar mixture. Bake 20 - 25 minutes or until a toothpick inserted in the center of a muffin comes out clean. Cool the muffins in the pan for 5 minutes before carefully turning them out onto a wire rack to cool.