

Apple Pecan Jumbo Muffins



Muffins

- 1 package Yumee Yumee Muffins & Coffee Cakes mix
- 1/2 cup packed brown sugar
- 1 teaspoon ground cinnamon
- 3/4 cups peeled, cored, and finely chopped tart apples
- 3/4 cups peeled, cored, and finely chopped sweet apples
- 3/4 cup chopped pecans
- 2 eggs
- 1 cup sour cream
- 1/2 cup butter, melted
- 1 teaspoon vanilla extract

Topping

- 1/3 cup tapioca flour
- 1/3 cup packed brown sugar
- 1/4 teaspoon ground cinnamon
- 3 tablespoons butter, cold
- 1/4 cup chopped pecans

Glaze

- 1/2 cup packed brown sugar
- 2 tablespoons half and half cream
- 1/2 teaspoon vanilla extract

In a large bowl, combine Yummee Yummee Muffins & Coffee Cakes mix, brown sugar, and cinnamon. Mix well. Add apples and pecans. Mix well. In a separate bowl, combine eggs, sour cream, butter, and vanilla. Mix well. Stir wet ingredients into dry mixture. Mix well. Fill prepared muffin cups 2/3 full. Set aside.

In a small bowl, combine flour, sugar, and cinnamon. Mix well. Cut butter into dry ingredients until mixture resembles fine crumbs. Add pecans and mix well. Sprinkle topping over muffins.

Bake at 350 degrees for 35 to 45 minutes, or until a toothpick inserted near the center comes out clean. Allow muffins to sit for 10 minutes. Remove muffins from pan and cool on a wire rack.

In a small bowl, combine brown sugar, half and half cream, and vanilla. Mix well and drizzle over cooled muffins.

Makes about 6 jumbo muffins

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