

Apple Butter Streusel Muffins



Muffins

- 1 package Yumee Yumee Muffins & Coffee Cakes mix
- 1/2 teaspoon ground cinnamon
- 3/4 cup finely chopped tart apple
- 2 eggs
- 1/2 cup butter, melted
- 1/2 cup sour cream
- 1/2 cup apple butter
- 1 teaspoon vanilla extract

Topping

- 1/3 cup finely chopped pecans
- 1/3 cup packed brown sugar
- 3 tablespoons tapioca flour
- 2 tablespoons butter, melted

In a large bowl, combine Yumee Yumee Muffins & Coffee Cakes mix and cinnamon. Mix well. Add apples and toss to coat with dry ingredients. In a separate bowl, combine eggs, butter, sour cream, apple 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 pecans, brown sugar, and tapioca flour. Mix well. Add butter to sugar mixture and mix well. Gently press teaspoons of topping into tops of muffins.

Bake at 375 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.

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