

## Apple Spice Muffins



### Muffins

- 1 package Yumree Yumree Muffins & Coffee Cakes mix
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1 cup tart apples, peeled and chopped
- 2 eggs
- 1 cup sour cream
- 1/2 cup canola oil
- 1 teaspoon vanilla extract
- 1/4 cup packed brown sugar

### Topping

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

**In a large bowl**, combine Yumree Yumree Muffins & Coffee Cakes mix, cinnamon, and nutmeg. Mix well. Add apples and toss to coat with dry ingredients. In a separate bowl, combine eggs, sour cream, oil, and vanilla. Mix well. Dissolve brown sugar in liquid mixture. Stir wet ingredients into dry mixture. Mix well. Fill prepared muffin cups 2/3 full. Set aside.

**In a small bowl**, combine brown sugar and cinnamon. Mix well. Cut butter into sugar mixture until mixture resembles coarse crumbs. Add pecans and mix well. Top each muffin with sugar mixture.

**Bake** at 375 degrees for 25 to 30 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.

**Makes** about 18 muffins

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