

Caramel Apple Muffins

These yummy muffins can be made with or without frosting. This version has pecans, but they can easily be left out for those who don't like or are allergic to nuts. They are perfect on a chilly autumn morning or as an afternoon snack. Try our other Kidfunideas recipes too. Find fun craft projects and activities at: www.Kidfunideas.com



What you'll need:

- 3 peeled Granny Smith apples grated
- 2 cups sugar
- ½ cup melted and cooled butter
- ¾ cup vegetable oil
- 3 large eggs
- 2 cups all-purpose flour
- 2 teaspoons cinnamon
- 2 teaspoons baking soda
- 1- ½ teaspoons vanilla extract
- 1 – ½ teaspoon kosher salt
- ½ teaspoon ground fresh nutmeg
- 1 cup chopped walnuts or pecans
- Juice of one lemon



Heat your oven to 400 degrees. Bake your muffins for 10 minutes at 400. Rotate your cakes and reduce the oven temperature to 350 and cook for an additional 10-15 minutes until a tooth pick inserted comes out clean.

How to make it:

1. In a mixer, beat the butter, oil, sugar and vanilla together. Add the eggs one at a time and beat until blended.
2. In another bowl, sift together all the dry ingredients except the nuts.

3. With a box grater, grate the green apples, and squeeze the lemon juice over them. (Tip: don't core your apples while you grate them. Leaving the core of the apple intact gives you something to hold on to so you don't accidentally grate your finger)
4. With your mixer on low, alternate adding dry ingredients and the shredded apple. Mix until just blended, scraping the sides of the bowl.
5. Add the nuts and mix to combine.
6. Put paper liners in your muffin pans and fill them with the batter $\frac{3}{4}$ full. Place the muffin tins in the oven on the middle rack.
7. Bake your muffins for 10 minutes at 400. Rotate your cakes and reduce the oven temperature to 350 and cook for an additional 10-15 minutes until a tooth pick inserted comes out clean.

Cool the muffins on a wire rack for ten minutes then remove from the pans to cool completely on a cooling rack.

Carmel Frosting:

What you'll need:

- 1/3 cup butter
- 1 cup dark brown sugar
- 1 vanilla bean split open and seeded
- $\frac{1}{4}$ cup milk
- $\frac{1}{4}$ teaspoon kosher salt
- 1- $\frac{1}{2}$ cup powder sugar

How to make it:

1. In a 3 quart pan, melt the butter with the brown sugar and vanilla paste. Cook on low for about two minutes.
2. Add the salt and milk and stir until it comes to a boil. Boil for 3 minutes.
3. Remove from the stove and cool for 10 minutes.
4. Gradually add the powdered sugar, stirring until smooth. If you would like a thicker frosting, add more powdered sugar.