

These Caramel Apple Muffins Are My Favorite Sweet & Cozy Bake

Goey Caramel Apple Muffins - Soft, Sweet, and Packed with Cozy Flavor ???



OVEN
350°F

TIME
40 min

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INGREDIENTS

- 2 cups all-purpose flour
- 1 tsp baking powder
- 1/2 tsp baking soda
- 1/2 tsp salt
- 1 tsp cinnamon
- 1/2 cup unsalted butter, melted
- 1/2 cup brown sugar
- 1/4 cup granulated sugar
- 2 large eggs
- 1/2 cup milk
- 1 tsp vanilla extract
- 1 cup diced apples (peeled and chopped small)
- 1/2 cup caramel sauce (store-bought or homemade)

DIRECTIONS

1. Preheat the Oven: Preheat to 350°F (180°C).
2. Line a muffin tin with 12 paper liners or grease lightly.
3. Mix the Dry Ingredients: In a large bowl, whisk together flour, baking powder, baking soda, salt, and cinnamon.
4. Mix the Wet Ingredients: In another bowl, whisk together melted butter, brown sugar, granulated sugar, eggs, milk, and vanilla until smooth.
5. Combine and Fold: Pour the wet mixture into the dry ingredients. Stir gently until just combined.
6. Fold in the diced apples-don't overmix!
7. Fill and Drizzle: Divide the batter evenly between muffin cups, filling each about 2/3 full.
8. Drizzle caramel sauce over the top of each muffin (about a teaspoon per muffin).
9. Bake and Cool: Bake for 20 minutes, or until a toothpick inserted in the center comes out clean.
10. Cool in the pan for 5 minutes, then transfer to a wire rack to cool completely.

SWAPS & NOTES

Apples: Granny Smith is great for tartness, but Honeycrisp or Fuji add natural sweetness.

Milk: Almond, oat, or soy milk can be used for a dairy-free version.

Caramel Sauce: Store-bought works great, or try homemade salted caramel for extra depth.

Add-ins: Chopped walnuts or pecans add crunch.

TIPS FOR SUCCESS

Use room-temp eggs and milk for a more even batter.

Don't overmix -stir just until ingredients come together for light, tender muffins.

Add extra caramel after baking for a gooier finish.

Freeze extra muffins (without caramel topping) and reheat for fresh-baked flavor anytime.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/these-caramel-apple-muffins-are-my-favorite-sweet-cozy-bake/>