

APPLE SPICE BABYCAKES WITH PRETZEL STREUSEL

BABYCAKES

- 48 2 1/4" paper baking cups
- Non-stick baking spray as needed
- 1 1/2 qt Lucky Leaf Premium Apple Fruit Filling
- 36 oz Spice cake mix, dry
- 1 1/2 cups Liquid egg

PRETZEL STREUSEL

- 1/2 cup Pretzels, crushed
- 1/2 cup Pecans, chopped and toasted
- 1/4 cup Brown sugar
- 2 Tbsp. Unsalted butter, melted

PRETZEL STREUSEL

1. In a bowl combine all ingredients and mix thoroughly.

BABYCAKES

2. Preheat oven to 350°F.
3. Grease or line muffin cups with paper baking cups, set aside.
4. Chop Lucky Leaf® Premium Apple Pie Filling into bite-sized chunks. Reserve 1 cup chopped pie filling for topping.
5. In a large mixing bowl equipped with a paddle attachment, combine cake mix, egg and apple pie filling, beat gently on a low speed until combined, about 1 minute. Beat on medium speed for 2 minutes, batter will be thick.
6. Fill prepared muffin cups with a 1/3 cup scoop of cake batter. Top each muffin with 1 tsp reserved chopped apple pie filling. Sprinkle top with approximately 1 tsp Pretzel Streusel.
7. Bake about 20 minutes, or until tops spring back when lightly touched. Remove from heat and cool in cups on a wire rack for 5 minutes. Remove from cups and cool completely.

ADDITIONAL INFORMATION

Ingredients

[• 1 1/2 cups Liquid egg](#), [• 1 1/2 qt Lucky Leaf Premium Apple Fruit Filling](#), [• 1/2 cup Pecans, chopped and toasted](#), [• 1/2 cup Pretzels, crushed](#), [• 1/4 cup Brown sugar](#), [• 36 oz Spice cake mix, dry](#), [• 48 2 1/4" paper baking cups](#), [• Non-stick baking spray as needed](#), [2 Tbsp Unsalted butter melted](#), [BABYCAKES](#), [PRETZEL STREUSEL](#)

Course

[Desserts](#)

Cuisine

[American](#), [Seasonal Fall](#)

Category

[Muffins](#)

Serving Size

48