Apple Pumpkin Muffins

1 Granny Smith apple

1/2 cup + 1 teaspoon sugar

7 Tablespoons butter, melted

1 teaspoon cinnamon

1/2 teaspoon salt

2 cups flour

1 Tablespoon baking powder

1 cup whole milk

1/2 cup pumpkin puree

1 1/2 teaspoons vanilla

2 eggs

1/2 cup powdered sugar

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Peel apples and cut into small pieces.

Combine apples, 1 t. sugar, pinch of cinnamon, pinch of salt and 1 T. butter.

Cook in skillet until softened. (6 minutes) Cool completely.

Whisk together flour, baking powder, cinnamon and salt.

Whisk together sugar, 6 T. butter, milk, pumpkin, 1 t. vanilla and eggs.

Stir into the flour mixture.

Spoon batter into 12 muffin cups.

Spoon apples into the center of each.

Bake 20 - 25 minutes at 350.

For glaze, stir together powdered sugar, 2 t. milk and 1/4 t. vanilla.

Drizzle glaze over cooled muffins.