Caramel - Banana Muffins

1/2 cup pecans

2 Tablespoons sugar

1 teaspoon cinnamon

3 ounces cream cheese

1/4 cup butter

2/3 cup sugar

1 egg

1 medium banana

1 vanilla

1 1/4 cups flour

3/4 teaspoon baking powder

1/4 teaspoon baking soda

1/4 teaspoon salt

2 Tablespoons caramel flavored ice cream topping

Optional

1 medium banana

1 Tablespoon butter, melted

additional carmel sauce

Line 12 muffin cups with paper baking cups. In small bowl mix pecans, 2 Tablespoons sugar and cinnamon. In mixer combine cream cheese, butter and sugar. Beat until light and fluffy. Beat in egg. Beat in banana and vanilla. Combine flour, baking powder, baking soda and salt. Add to butter mixture. Stir in 1/4 cup pecan mixture. Spoon 1 Tablespoon of batter into each muffin cup. Drizzle with 1/2 teaspoon caramel sauce. Top with remaining batter. If you like, top each muffin with 2 slices of banana. Drizzle each muffin with melted butter and sprinkle with remaining pecan mixture. Bake 18-20 minutes at 375. Cool in pan on a wire rack for 5 minutes. Drizzle with additional caramel sauce. Serve warm.