

Salted Caramel Apple Mini Cakes

Apple Filling:

1 1/2 cups peeled diced (1/4-inch) Granny Smith apples

3/4 teaspoon ground cinnamon

1/8 teaspoon ground nutmeg

Batter:

1/2 cup Bisquick

1/3 cup sugar

1/3 cup milk

2 tablespoons butter or margarine, melted

1 egg

Topping:

3/4 cup sweetened whipped cream

1/2 cup caramel topping

1/4 cup chopped toasted pecans

Coarse sea salt, if desired

Heat oven to 375°F.

Place paper baking cups in each of 12 regular-size muffin cups; spray with cooking spray.

In small bowl, mix Apple Filling; set aside.

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In another small bowl, stir together Batter ingredients with whisk or fork until blended.

Spoon 1 level measuring tablespoon batter into each paper-lined muffin cup. Top with 2 measuring tablespoons apples. Spoon 1 level measuring tablespoon remaining batter over apples in each muffin cup.

Bake 15 minutes or until set in center and edges are golden brown.

Cool 5 minutes; remove from muffin pan.

To serve, leave in paper baking cup or remove; place in small individual serving bowls or plates.

Top each pie with 1 tablespoon whipped cream, 2 teaspoons caramel sauce and 1 teaspoon pecans; sprinkle with salt.