

Pumpkin Cream Cheese Muffins

Course: **Muffins**

Servings	Prep time	Cooking time	Total time
12 servings	20 minutes	25 minutes	45 minutes

Ingredients

For the Pumpkin Muffins:

220 g (1 ¾ cups) all-purpose flour
100 g (½ cup) granulated sugar & 90 g (½ cup) brown sugar
1 tsp baking soda
Pinch of salt
1 tsp pumpkin spice
350 g (1 ½ cups) pumpkin puree
120 ml (½ cup) neutral vegetable oil
2 eggs
1 tsp vanilla extract

For the Cream Cheese Filling:

100 g (3.5 oz) cream cheese
20 g (1 ½ tbsp) granulated sugar
8 g (1 tbsp) flour
1 tbsp milk
1 tsp vanilla extract

Directions

- 1 Prepare the Muffin Batter:** In a large bowl, whisk together the brown sugar, granulated sugar, oil, eggs, pumpkin puree and vanilla extract until fully combined. In a separate bowl, mix the flour, baking soda, pumpkin spice, and salt. Gradually fold the dry ingredients into the wet mixture using a spatula, being careful not to overmix. This ensures your muffins stay light and fluffy.
Pro tip: To avoid overmixing, stop as soon as there are no visible streaks of flour. Overmixed batter can result in dense muffins.
- 2 Make the Cream Cheese Filling:** Combine the softened cream cheese, sugar, flour, milk, and vanilla extract until smooth. Make sure your cream cheese is at room temperature to avoid lumps in the filling. If

you want the cream cheese swirl to sit nicely on top of the muffins, make sure the filling has a thick but spreadable consistency.

3 Assemble the Muffins: Preheat your oven to 175°C (350°F). Line a 12-cup muffin tin with liners. Fill each muffin cup $\frac{3}{4}$ of the way with the pumpkin batter. Add about 1-2 teaspoons of the cream cheese mixture on top and use a toothpick or knife to swirl it gently into the batter.

Pro tip: You can also layer the muffin batter and cream cheese filling if you prefer a more defined center of cream cheese or use a piping bag to get a perfect filling.

4 Bake: Bake for around 25 minutes, or until a toothpick inserted in the center of a muffin comes out clean (avoiding the cream cheese center when testing). Let the muffins cool in the tin for 5-10 minutes before transferring them to a wire rack. This cooling time ensures the cream cheese sets and helps the muffins firm up.

Pro tip: Always let the muffins cool completely before storing, as warm muffins can create condensation, making them soggy.