

# Strawberry Cream Cheese Muffins

Course: **Uncategorized**

Servings	Prep time	Cooking time	Total time
12 servings	15 minutes	20 minutes	35 minutes

## Ingredients

170 g (3/4 cup) cream cheese, room temperature

150 g + 25 g (3/4 cup + 2 tbsp) granulated sugar, divided

281 g (2 1/4 cups) all-purpose flour

1/2 tsp salt

1 tbsp baking powder

150 g (1 cup) chopped fresh strawberries

2 large eggs, room temperature

118 ml (1/2 cup) neutral oil

1 1/2 tsp vanilla extract

120 ml (1/2 cup) + 1 tsp milk, divided

## Directions

- 1 Preheat:** Preheat your oven to 220°C (425°F) and line a muffin pan with liners or coat with baking spray.
- 2 Cream Cheese Mixture:** In a small/medium bowl, mix together the cream cheese and 25 g (2 tbsp) of sugar really well.
- 3 Dry Ingredients:** In a large bowl, whisk together the flour, 150 g (3/4 cup) of sugar, salt, and baking powder. Add the strawberries to lightly coat them in the mixture.
- 4 Wet Ingredients:** In a medium bowl, mix together the eggs, oil, vanilla extract, and 120 ml of milk.
- 5 Combine:** Fold the wet ingredients into the dry ingredients just until a few flour streaks remain. Gently stir 2/3 of the cream cheese mixture into the batter until almost fully combined. Mix 1 teaspoon of milk into the remaining 1/3 of the cream cheese mixture.
- 6 Fill Muffin Liners:** Fill the muffin liners with batter, about 2/3 full. Spoon the remaining cream cheese mixture onto the tops and swirl it around with a toothpick.
- 7 Bake:** Bake muffins at 220°C (425°F) for 5 minutes and then without opening the oven door, reduce the heat to 190°C (375°F) and bake until a toothpick comes out clean (about an additional 14-16 minutes).
- 8 Cool:** Let the muffins cool in the pan until they're just warm to the touch, then transfer them to a wire rack. Enjoy!