

Strawberry Cheesecake Muffins

Course: **Dessert, Muffins**

Servings	Prep time	Cooking time	Total time
12 servings	20 minutes	20 minutes	40 minutes

Ingredients

For the Muffin Batter:

2 eggs
115g (1/2 cup) melted butter
2 tbsp oil
80g (1/3 cup) Greek yogurt or sour cream
180g (3/4 cup) milk
1 tsp vanilla extract
300g (2.5 cups) all-purpose flour
110g (1/2 cup) granulated sugar
1 tbsp baking powder
1/4 tsp salt
200g (about 1 1/2 cups) diced strawberries (fresh or frozen), coated in 2 tbsp flour

For the Cream Cheese Filling:

125g (1/2 block) cream cheese, softened
2 tsp vanilla extract

For the Crumble Topping:

100g (3/4 cup) all-purpose flour
80g (1/3 cup + 1 tbsp) granulated sugar
60g (1/4 cup) melted butter

Directions

Preheat the Oven & Prepare the Muffin Tin

- 1** Preheat your oven to **425°F (220°C)**. Line a muffin tin with paper liners or lightly grease it.

Mix the Wet Ingredients

- 2** In a large mixing bowl, whisk together: 2 eggs, 115g melted butter, 2 tbsp oil, 80g Greek yogurt (or sour cream), 180g milk, 1 tsp vanilla extract, 110g granulated sugar. Mix until smooth and well-combined.

Mix the Dry Ingredients

- 3** In a separate bowl, sift together: 300g all-purpose flour, 1 tbsp baking powder and 1/4 tsp salt. Gently add the dry ingredients to the wet mixture and stir until just combined (do not overmix).

Prepare the Strawberries

- 4** Dice **200g of fresh or frozen strawberries** and toss them in **2 tbsp flour**. This helps prevent the strawberries from sinking to the bottom of the muffin. Gently fold the strawberries into the batter.

Prepare the Crumble Topping

- 5** In a small bowl, combine: 100g all-purpose flour, 80g granulated sugar and 60g melted butter. Stir until the mixture forms a crumbly texture. Set aside.

Prepare the Cream Cheese Filling

- 6** In another bowl, combine: 125g softened cream cheese and 2 tsp vanilla extract. Mix until smooth and creamy.

Assemble the Muffins

- 7** Scoop the muffin batter evenly into the 12 muffin cups, filling each about 2/3 full. Spoon about **1-2 teaspoons of the cream cheese filling** on top of each muffin, pressing it slightly into the batter. Then, sprinkle a generous amount of the crumble topping over each muffin.

Bake the Muffins

- 8** Bake the muffins at **425°F (220°C)** for **5 minutes**. Then, lower the temperature to **350°F (180°C)** and continue baking for **18-20 minutes**, or until the crumble is golden brown and a toothpick inserted into the center comes out clean.

Let the Muffins Cool

- 9** Once the muffins are done, let them cool in the tin for about 5 minutes, then transfer them to a wire rack to cool completely. Enjoy them fresh or store in an airtight container for later.