Lemon Cheesecake Muffins (Stable Version)

Yield: 12 muffins
Baking Temperature: 180°C (350°F)
Baking Time: 20–22 minutes

Ingredients

Lemon Muffin Batter:
• 100 g (1/2 cup) unsalted butter, melted
• 120 g (2/3 cup) granulated sugar
• Zest of 2 lemons
• 2 large eggs
• 60 g (1/4 cup) Greek yogurt (10%)
• 120 ml (1/2 cup) milk
• 15 ml (1 tbsp) fresh lemon juice
• 1 tsp vanilla extract
• 280 g (2 1/4 cups) all-purpose flour
• 12 g (1 tbsp) baking powder
• 1/2 tsp salt

Lemon Cheesecake Filling:
• 150 g (2/3 cup) cream cheese, softened
• 30 g (1/4 cup) powdered sugar
• Zest of 1 lemon
• 5 ml (1 tsp) lemon juice

Directions

1. Preheat oven to 180°C (350°F). Line a 12-cup muffin tin with paper liners.

2. Rub lemon zest into the sugar to release citrus oils.

3. In a bowl, whisk together melted butter, lemon sugar, eggs, yogurt, milk, lemon juice, and vanilla.

4. In a separate bowl, combine flour, baking powder, and salt. Gently fold dry ingredients into wet ingredients until just combined.

5. In a small bowl, mix cream cheese, powdered sugar, lemon zest, and lemon juice until smooth.

6. Fill muffin liners 2/3 full with batter. Add about 1 teaspoon cheesecake filling in the center and lightly cover with a small amount of batter.

7. Bake for 20–22 minutes until lightly golden and set. Cool on a rack before serving.