

Pumpkin Cream Cheese Muffins

Nothing feels more like fall to me than pumpkins, and a cream cheese swirl takes these muffins to the next level of coziness!

Ingredients

Muffins

- 1 3/4 cups all purpose flour
- 1 tablespoon pumpkin spice (or 1 tsp each of nutmeg, ginger, & cinnamon)
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 (15 oz) can pumpkin puree
- 1 cup granulated sugar
- 1/2 cup packed brown sugar
- 2 large eggs
- 1/2 cup vegetable oil
- 1 tablespoon vanilla extract

Cream Cheese Swirl

- 8 oz cream cheese
- 1/4 cup granulated sugar
- 1 large egg yolk
- 2 teaspoons vanilla extract

Instructions

1. Preheat oven to 375°F. Place paper baking cups into muffin pan. Set aside.
2. In a medium bowl, whisk flour, pumpkin spice, baking soda and salt until well combined. Set aside.
3. In large bowl, whisk together the pumpkin, sugar and brown sugar.
4. Beat in eggs, vegetable oil and vanilla extract. Slowly whisk in the flour mixture, until there are no lumps. Fill muffin tins 3/4 full.
5. In a medium bowl, beat cream cheese until smooth. Add in sugar, egg yolk and vanilla extract and beat until well combined.
6. Top each muffin with about 1 tablespoon of cream cheese mixture and use a toothpick to swirl it into the batter. This won't look smooth, but they'll bake up much prettier!
7. Bake muffins for 18-20 minutes, or until a toothpick inserted in the center comes out clean.