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# Pumpkin Cream Cheese Muffins

12 portions

1/2 cup oil  
(canola/vegetable)  
1 cup granulated sugar  
1 tsp vanilla extract  
1 1/4 cups pumpkin puree  
2 large eggs  
1/2 cup milk  
1 3/4 cups all-purpose flour  
(stir, spoon, & level)  
1 tsp baking soda  
1/2 tsp baking powder  
1/2 tsp salt  
4 tsp pumpkin pie spice  
8oz cream cheese  
1/4 cup granulated sugar  
1 large egg  
1 tsp vanilla extract

- ➊ Preheat oven to 375 degrees Fahrenheit.
- ➋ In a large bowl, whisk together the oil, sugar, and vanilla. Add the pumpkin puree, eggs, and milk. Whisk until well-combined.
- ➌ In a separate bowl, combine the flour, baking soda, baking powder, salt and pumpkin pie spice. Slowly mix into wet mixture. Set aside.
- ➍ Beat the cream cheese and granulated sugar together in a large bowl with an electric hand mixer. Add egg and vanilla. Mix well, scraping the bowl as needed. Set aside.
- ➎ Line muffin pans with paper cups. Scoop pumpkin muffin batter into cups with a #24 scoop, or about 2/3 full. Spoon cream cheese filling over the top using a #50 scoop or slightly more than one Tablespoon per muffin.
- ➏ Use a knife to fold (not just swirl) the two batters together. NOTE: The cream cheese batter is much thinner than the muffin batter. To fold the two batters together: Take a butter knife and insert it directly through the center of the muffin batter, gently scraping it along the bottom. Then lift the knife from the edge and fold the batter back towards the center. Repeat 2-3x. This will create a swirled look. With this technique, 'less is more' for that marbled look.
- ➐ Bake at 375F for 15-18 minutes or until a toothpick inserted in the center comes out with just a few moist crumbs. Do not over-bake. Cool completely.