

Pumpkin Cream Cheese Swirl Muffins

Servings: Approx.. 18 muffins	Prep Time: 15 minutes	Bake Time: 20 minutes	Total Time: 35 minutes
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Ingredients:

Muffin Batter:

- 1 $\frac{3}{4}$ c all-purpose flour
- 1 tbsp pumpkin pie spice
- 1 tsp baking soda or baking powder
- $\frac{1}{2}$ tsp salt
- 1 (15 oz) can pure pumpkin puree (not pie filling)
- $\frac{1}{2}$ c granulated sugar
- $\frac{1}{2}$ c packed light brown sugar
- 2 large eggs, room temperature
- $\frac{1}{2}$ c vegetable or canola oil (or cooled melted butter)
- 1 tsp vanilla extract

- 1 egg yolk
- 1-2 tsp vanilla extract

Cream Cheese Swirl:

- 8 oz cream cheese, softened
- $\frac{1}{4}$ c granulated sugar (or powdered sugar)



Instructions:

1. Preheat oven to 375F. Line a muffin tin with paper liners or grease generously.
2. In a medium bowl, whisk flour, pumpkin pie spice, baking soda, and salt until combined.
3. In a large bowl, whisk together pumpkin puree, granulated sugar, brown sugar, eggs, oil, and vanilla until smooth. Add dry ingredients and stir just until combined (don't overmix).
4. In a separate bowl, beat cream cheese until smooth. Add sugar, egg yolk, and vanilla; beat until fully blended.
5. Fill muffin cups about $\frac{3}{4}$ full with batter. Drop ~1 tbsp of cream cheese mixture onto each muffin. Use a toothpick to swirl (or leave as a dollop).
6. Bake for 18-20 minutes, or until a toothpick inserted in the muffin (not the swirl) comes out mostly clean with a few moist crumbs.
7. Let muffins cool in a pan for 5 minutes, then transfer to a wire rack. Then enjoy!