



Pumpkin and Cream Cheese Muffins

Ingredients:

8 oz. cream cheese
3 eggs
2 1/2 c. sugar
2 1/2 c. flour
1/4 c. pecans, roughly chopped
3 T. butter, melted
2 1/2 t. cinnamon
1/2 t. salt
2 t. baking powder
1/4 t. baking soda
1 1/4 c. solid-packed pumpkin
1/3 c. vegetable oil
1/2 t. vanilla

Directions:

Preheat oven to 375°F.
Lightly coat muffin tins with oil and set aside.

Mix in small bowl and set aside:

8 oz cream cheese
1 egg
3 T. sugar

Toss in medium bowl and set aside:

5 T. sugar
1/2 c. flour
1/4 c. pecans
3 T. butter
1/2 t. cinnamon

Combine the remaining sugar, cinnamon and flour with the salt, baking powder, and baking soda in a large bowl. Make a well in the center.

Lightly beat 2 eggs, pumpkin, oil and vanilla together in a medium bowl. Pour into the well of the flour mixture. Mix with a fork just until moistened.

Evenly divide half the batter among the muffin cups. Place 2 teaspoonfuls of cream cheese filling in the center of each cup and fill with the remaining batter.

Sprinkle some of the pecan mixture over the top of each muffin and bake until golden and a tester, inserted into the muffin center, comes out clean - 20 to 25 minutes.

Cool on wire racks.



Source: Country Living magazine, September 2004