



Pumpkin Cheesecake Muffins

Level: Easy

Prep Time: 40 minutes

Makes: About 19

Cook Time: 20 minutes

Batter:

2 $\frac{1}{4}$ cups all-purpose flour
1 tsp. baking soda
 $\frac{1}{2}$ tsp. salt
1 tsp. ground cinnamon
 $\frac{1}{4}$ tsp. ground ginger
 $\frac{1}{8}$ tsp. ground cloves
2 large eggs, slightly beaten
2 cups less 2 Tbsp. white granulated sugar
1 cup canned pumpkin
 $\frac{1}{2}$ cup vegetable oil
 $\frac{1}{2}$ tsp. pure vanilla extract



Cheesecake Filling:

1 (8 oz.) cream cheese, softened
1 large egg
1 Tbsp. white granulated sugar

Streusel Topping:

3 Tbsp. white granulated sugar
 $\frac{1}{2}$ tsp. ground cinnamon
 $\frac{1}{2}$ cup finely chopped walnuts

Preheat oven to 350°. Place cupcake liners into cupcake/muffin tins. Set aside.

For the batter: In a large bowl, mix the flour, baking soda, salt, cinnamon, ginger, and cloves. In a medium bowl, mix the eggs, sugar, pumpkin, oil, and vanilla. Add the pumpkin mixture to the flour mixture and stir until just combined. Do not overmix.

For the cheesecake filling: In a medium bowl, combine ingredients and mix well.

For the streusel topping: In a small bowl, combine ingredients and mix well.

Place one cookie scoop of batter in each cupcake liner. Next place one tablespoon of cheesecake filling over the batter. Cover the cheesecake filling with one more cookie scoop of batter. With a butter knife, spread batter evenly to the edges of the liner to cover the cheesecake filling. Your cupcake liner should be $\frac{3}{4}$ full. With clean, dry fingers, generously sprinkle the streusel topping over the batter covering it entirely. Bake for 20 minutes. Remove from tins and cool on a wire rack. After muffins are cooled, place in an airtight container and refrigerate.