

Cream Cheese Muffins

MAKES 12 MUFFINS

INGREDIENTS

- 3 cups all purpose flour
- 1 cup sugar
- 4 teaspoons baking powder
- 1 teaspoon table salt
- $\frac{2}{3}$ cup milk
- $\frac{1}{2}$ cup vegetable oil
- 2 large eggs
- 1 teaspoon pure vanilla extract

Cream cheese filling

Cream together until smooth:

- 1 cup sugar
- 8 ounces cream cheese, room temperature

Crumble topping

Combine ingredients with a pastry blender until coarse and crumbly:

- $\frac{1}{2}$ cup all-purpose flour
- $\frac{1}{2}$ cup sugar
- $\frac{1}{4}$ cup butter
- $\frac{1}{4}$ cup pecans, toasted and finely chopped
- pinch of salt



FIRST

Preheat oven to 375°. Grease or line a regular size 12-cup muffin tin and set aside. Combine flour, 1 cup sugar, baking powder and salt in a large bowl. In a separate, smaller bowl, whisk together milk, oil, eggs and vanilla. Add to the dry ingredients and stir until just combined. Fold $\frac{2}{3}$ of the filling mixture into the batter.

NEXT

Fill greased or lined muffin tins half full. Spoon remaining cream cheese filling into center of muffins. Top with remaining batter and sprinkle with crumble topping.

LAST

Bake 25 to 30 minutes until golden brown. Let cool completely before removing from pan and enjoying.