

Pumpkin Cheesecake Muffins - Makes about 12 muffins

Preheat Oven to 350°. Place a muffin paper in 12 sections of a muffin pan.

FOR THE FILLING:

- 4 oz. cream cheese, softened
- ½ egg
- 2 tsp flour
- ½ cup confectioners' sugar

Directions: To prepare the filling, combine the cream cheese, half an egg, flour and confectioners' sugar in the Kitchenaid Mixer bowl and mix well until blended and smooth. Transfer to a smaller bowl using the rubber spatula and set aside.

FOR THE MUFFINS:

- ½ tsp. ground cinnamon
- ½ tsp. ground nutmeg
- ½ tsp. ground cloves
- 2 tsp. pumpkin pie spice
- ½ tsp. salt
- ½ tsp. . baking soda
- 1½ cups flour
- 2 eggs
- 1 cup sugar
- 1 cup pumpkin puree
- 1/2 cup + 2 Tb vegetable oil

Directions: To make the muffin batter, in a medium bowl, combine the flour, cinnamon, nutmeg, cloves, pumpkin pie spice, salt and baking soda; whisk to blend. In the bowl of the Kitchenaid mixer combine the eggs, sugar, pumpkin puree and oil. Mix on medium-low speed until blended. With the mixer on low speed, add in the dry ingredients, mixing just until incorporated. Do NOT over mix or your muffins will not rise nicely.

FOR THE TOPPING:

- 1/4 cup sugar
- 2 Tb. flour
- 3/4 tsp. cinnamon
- 2 Tb. cold butter, cut into pieces

Directions: To make the topping, combine the sugar, flour and cinnamon in a small bowl; whisk to blend. Add in the butter pieces and cut into the dry ingredients with a pastry blender or two forks until the mixture is coarse and crumbly.

To assemble the muffins, fill each muffin cup about 1/3 full with batter. Add about one Tb. of filling on top. Add more batter to cover the filling so that the muffin paper is almost full. Sprinkle with topping. Bake for 25-30 minutes, until a toothpick inserted in the pumpkin part of the muffin comes out clean. Cool. Eat. Smile.