

## Pumpkin Cream Cheese Muffins

### Filling:

1 8 ounce cream cheese, room temperature  
1 egg  
3 tbsps sugar

### Topping:

5 tbsps sugar  
1/2 cup flour  
1/4 cup roughly chopped pecans  
3 tbsps butter, melted  
1/2 tsp cinnamon

### Muffins:

2 cups sugar  
2 cups flour  
2 tsp cinnamon  
1/2 tsp salt  
2 tsp baking powder  
1/4 tsp baking soda  
2 eggs  
1 1/4 cup pumpkin  
1/3 cup vegetable oil  
1/2 tsp vanilla

Heat oven to 375°. Spray 2 (12-cup) muffin pans with Pam or use paper liners (I spray the liners, too).

In a medium bowl, mix the filling ingredients together and set aside.

In another medium bowl, mix the topping ingredients together and set aside.

In a large mixing bowl, mix together the sugar, flour, salt, baking powder, baking soda, and cinnamon.

In another medium bowl, mix the eggs, pumpkin, oil, and vanilla together. Make a well in the center of the dry ingredients and pour the pumpkin mixture in. Mix with a fork until well moistened.

Evenly divide half the batter between the 24 muffin cups. Place 2 teaspoonfuls of the cream cheese mixture on top and then divide the remaining half of the batter between the

cups covering the cream cheese as best you can. I am not the best at dividing but as long as there was a spoonful on top of the cream cheese, it worked.

Sprinkle some of the pecan mixture over the top of each muffin.

Bake until golden ~ about 20 to 25 minutes. Insert a toothpick in center to check for doneness.

Makes 24 muffins.

Happy Cooking!

*Nancy*

<http://nancysrecipes.wordpress.com>