

## Blackberry Cream Cheese Muffins

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### Ingredients:

3/4 cup brown sugar  
2 cups flour  
1 1/2 tsp baking soda  
1 1/2 tsp baking powder  
1/2 tsp salt  
1/2 cup oil  
3 oz cream cheese, softened  
1 egg  
3/4 cup milk  
6 oz fresh blackberries, quartered  
3 TBSP cinnamon baking chips  
  
1 TBSP sugar  
1/4 tsp cinnamon

### Directions:

\*Grease or add liners to the wells of a 12 well muffin tin. Preheat oven to 400 degrees.  
\*In a bowl, mix together the brown sugar, flour, baking soda, baking powder, and salt.  
\*In a separate bowl, whisk together the oil, cream cheese, egg, and milk.  
\*Add the wet ingredients to the dry, and mix just until incorporated, don't over mix. Fold in the blackberries and cinnamon baking chips.  
\*Divide into the 12 muffin liners. Mix together the sugar and cinnamon, and sprinkle over the tops.  
\*Bake for 20 minutes, or until the center of the top springs back to the touch. Cool in the pan for 10 minutes before removing.