

Foodnity Recipes

Pumpkin Cream Cheese Swirl Muffins Recipe

20 min Prep time	**22 min** Cook time	**42 min** Total time
12 Servings	**Medium** Difficulty	**American** Cuisine

Ingredients

Pumpkin Batter

- [ ] 1/2 cup unsalted butter, softened
- [ ] 3/4 cup light brown sugar, packed
- [ ] 1 large egg, room temperature
- [ ] 1 cup pumpkin puree
- [ ] 1 tsp vanilla extract
- [ ] 1 1/2 cups all-purpose flour
- [ ] 1 tsp baking soda
- [ ] 1/2 tsp baking powder
- [ ] 1 tsp cinnamon
- [ ] 1/2 tsp nutmeg
- [ ] 1/4 tsp cloves
- [ ] 1/2 tsp salt

Cream Cheese Swirl

- [ ] 4 oz cream cheese, softened
- [ ] 2 tbsp granulated sugar
- [ ] 1 tbsp all-purpose flour
- [ ] 1/2 tsp vanilla extract

Instructions

1. Preheat your oven to 375°F (190°C) and line a 12-cup muffin tin with liners. I like to do this first so I'm not scrambling while the batter is waiting.

2. In a large bowl, cream together the softened butter and brown sugar until it's light and fluffy. Beat in the egg and vanilla extract until smooth, then stir in the pumpkin puree. It'll look a bit curdled, but don't worry, it's normal.

3. In a separate bowl, whisk together the flour, baking soda, baking powder, cinnamon, nutmeg, cloves, and salt. Slowly fold the dry ingredients into the pumpkin mixture using a spatula. Stop the moment you don't see any more streaks of flour.

4. While the oven finishes heating, beat the softened cream cheese, sugar, flour, and vanilla in a small bowl until smooth and creamy. If it's too stiff, you can stir it vigorously by hand.

5. Spoon about 2 tablespoons of pumpkin batter into each muffin cup. Carefully dollop a teaspoon of the cream cheese mixture right in the center of each muffin.

6. Take a toothpick or a small knife and gently swirl the cream cheese into the pumpkin batter. Just a couple of turns—don't overdo it or you'll lose the swirl pattern.

7 Bake for 20-22 minutes, or until a toothpick inserted into the pumpkin part comes out clean. Let them cool in the pan for about 10 minutes before transferring them to a wire rack.

Nutrition per serving

280 kcal	5 g	32 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you love a little extra crunch, you can add a tablespoon of chopped pecans to the batter.
- Make sure the cream cheese is truly softened; cold cream cheese creates lumps that won't blend in.
- For a more tangy swirl, add a tiny pinch of salt to the cream cheese mixture.