



Century
Federal Credit Union

Recipes for Success

Pumpkin Cream Cheese Muffins

Jen, Marketing Director

Ingredients

- 1 15oz can of pumpkin puree
- 1/4 cup vegetable oil
- 1 cup sugar
- 1 tsp vanilla
- 2 eggs
- 1 1/2 cup flour
- 1 tsp baking powder
- 1/2 tsp baking soda
- 3 tsp pumpkin pie spices
- 8oz cream cheese, softened
- 1 egg
- 5 Tbsp sugar
- 1/4 tsp vanilla extract



Directions

1. Preheat oven to 350°
2. In a large bowl, mix pumpkin, oil, sugar and vanilla together and then add in eggs, one at a time. Slowly mix in flour, baking powder, baking soda, salt and spices. Set aside.
3. In a medium bowl beat together cream cheese and egg. Add in sugar and vanilla and beat to thoroughly combined.
4. Line muffin tins.
5. Drop in alternating spoonfuls of each mixture until each tin is 2/3 filled. Using a knife or skewer, swirl together a bit.
6. Bake for 25-30 minutes until center of each muffin springs back to the touch.