

Pumpkin Cream Cheese Swirl Muffins: A Fall Breakfast Delight

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OVEN
375°F

TIME
18-22 min

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INGREDIENTS

to create these heavenly Pumpkin Cream Cheese Swirl Muffins:

For the Cream Cheese Swirl: 4 ounces cream cheese , softened (full-fat brick style recommended) 1/4 cup granulated sugar 1 large egg yolk 1/2 teaspoon vanilla extract:

DIRECTIONS

1. Steps for the : Recipe
2. Let's bake up these cozy : Pumpkin Cream Cheese Swirl Muffins!
3. Prepare : Oven & Muffin Tin:
4. Preheat your oven to 375°F (190°C). Line a 12-cup muffin tin with paper liners or grease and flour the cavities well.
5. Make : Cream Cheese Swirl:
6. In a small bowl, beat the softened cream cheese with an electric mixer until very smooth and creamy. Add 1/4 cup granulated sugar, egg yolk, and 1/2 teaspoon vanilla extract. Beat until smooth and well combined. Set aside.
7. Combine : Dry Ingredients (Muffins):
8. In a large bowl, whisk together the all-purpose flour, baking soda, baking powder, salt, cinnamon, ginger, nutmeg, and cloves (if using).
9. Combine : Wet Ingredients (Muffins):
10. In a separate medium bowl, whisk together the canned pumpkin puree, packed light brown sugar, 1/2 cup granulated sugar, large egg, vegetable oil (or melted butter), and milk until well combined.
11. Combine : Wet and Dry (Muffins):
12. Pour the wet ingredients into the dry ingredients. Stir with a whisk or spatula until just combined. The batter will be thick and lumpy;
13. do not overmix
14. , as this can lead to tough muffins. A few lumps are perfectly fine.
15. Assemble : Muffins:

16. Fill each prepared muffin cup about two-thirds full with pumpkin muffin batter.
17. Create : Swirl:
18. Spoon about 1-2 teaspoons of the cream cheese swirl mixture into the center of each muffin cup. Using a wooden skewer or a toothpick, gently swirl the cream cheese mixture into the pumpkin batter, creating ribbons. Don't overmix.
19. Bake for 18-22 minutes, or until the tops are golden brown, the pumpkin muffin is set, and a wooden skewer or toothpick inserted into the pumpkin part of a muffin (avoiding the cream cheese swirl) comes out clean.
20. Let the muffins cool in the muffin tin for 5 minutes before transferring them to a wire rack to cool completely.

SWAPS & NOTES

Pumpkin Puree: Ensure you use 100% pure canned pumpkin puree, not pumpkin pie filling (which contains added spices and sugar).

Cream Cheese: Using full-fat brick-style cream cheese is essential for the best rich and firm swirl.

Make sure it's completely softened to room temperature for a smooth, lump-free filling.

Spices: The blend of cinnamon, ginger, nutmeg, and cloves creates a classic pumpkin spice flavor.

TIPS FOR SUCCESS

Room Temperature Cream Cheese: This is crucial for a smooth, lump-free cream cheese swirl.

Don't Overmix Muffin Batter: Overmixing develops gluten, leading to tough muffins.

Gentle Swirl: When creating the cream cheese swirl, use a light hand.

You want distinct ribbons, not a fully blended mixture.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/pumpkin-cream-cheese-swirl-muffins-a-fall-breakfast-delight/>