

## Goosey Cinnamon Cream Cheese Muffins: Your New Favorite Breakfast Treat

Goosey Cinnamon Cream Cheese Muffins



**OVEN**  
**375°F**

**TIME**  
**2-3 min**

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### INGREDIENTS

to create these heavenly Goosey Cinnamon Cream Cheese 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 : Goosey Cinnamon Cream Cheese 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, ground cinnamon, and ground nutmeg (if using).
9. Cream : Butter & Sugars (Muffins):
10. In a separate large mixing bowl, using an electric mixer, cream together the softened butter, 1/2 cup granulated sugar, and packed light brown sugar until light and fluffy, about 2-3 minutes.
11. Add : Wet Ingredients (Muffins):
12. Beat in the 2 large eggs one at a time, mixing well after each addition. Stir in the 1 teaspoon vanilla extract.
13. Alternate : Dry and Wet (Muffins):
14. Gradually add the dry ingredients to the butter mixture, alternating with the sour cream, beginning and ending with the flour mixture. Mix on low speed

until just combined.

15. Do not overmix
16. , as this can lead to tough muffins. A few lumps are perfectly fine.
17. Assemble : Muffins:
18. Fill each prepared muffin cup about two-thirds full with the cinnamon muffin batter.
19. Create : Gooley Swirl:
20. Spoon about 1-2 teaspoons of the cream cheese swirl mixture into the center of each muffin cup, directly on top of the batter. Using a wooden skewer or a toothpick, gently swirl the cream cheese mixture into the pumpkin batter, creating ribbons. Don't overmix or over-swirl.
21. Bake for 18-22 minutes, or until the tops are golden brown, the muffin is set, and a wooden skewer or toothpick inserted into the muffin part (avoiding the cream cheese swirl) comes out clean.
22. Let the muffins cool in the muffin tin for 5 minutes before transferring them to a wire rack to cool completely.

## SWAPS & NOTES

**Cream Cheese:** Using full-fat brick-style cream cheese is essential for the best rich and firm (yet gooey when baked) swirl.

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

**Sour Cream:** This is a key ingredient for the incredible moisture and tenderness of the muffins, and it adds a subtle tang that balances the sweetness.

Full-fat sour cream is recommended for the best texture.

## TIPS FOR SUCCESS

**Room Temperature Cream Cheese & Butter:** This is crucial for smooth fillings and properly whipped butter in the muffin batter.

**Don't Overmix Muffin Batter:** This is the golden rule for tender muffins.

Mix only until the ingredients are just combined.

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

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

Original recipe: <https://chefmaniac.com/gooley-cinnamon-cream-cheese-muffins-your-new-favorite-breakfast-treat/>