

Goosey Cinnamon Cream Cheese Muffins: A Sweet Swirl of Pure Bliss!

There are muffins, and then there are muffins. These



OVEN
375°F

TIME
18-22 min

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INGREDIENTS

to bake these incredibly delicious muffins:

For the Cream Cheese Filling: 4 oz cream cheese , softened ... cup powdered sugar $\frac{1}{2}$ tsp vanilla extract:

For the Cinnamon Sugar Topping (Optional, but recommended for extra crunch): 2 tbsp granulated sugar $\frac{1}{2}$ tsp ground cinnamon:

DIRECTIONS

1. Steps for the : Recipe
2. Preheat : Oven & Prep Muffin Tin:
3. Preheat your oven to
4. 375°F (190°C)
5. . Line a 12-cup standard muffin tin with paper liners, or lightly grease each well if not using liners.
6. Make the : Cream Cheese Filling:
7. In a small bowl, combine the softened
8. cream cheese
9. , powdered
10. vanilla extract
11. . Use a fork or a small whisk to mix until completely smooth and creamy. Set aside.
12. Prepare : Dry Muffin Ingredients:
13. In a large mixing bowl, whisk together the
14. , $\frac{1}{2}$ cup granulated
15. baking powder
16. , and 1 tbsp ground
17. . Make sure there are no lumps.
18. Prepare : Wet Muffin Ingredients:
19. In a separate medium bowl, whisk together the
20. , melted and cooled
21. , and 1 tsp
22. until well combined.
23. Combine : Wet and Dry:
24. Pour the wet ingredients into the dry ingredients. Stir with a spatula or wooden spoon just until combined. A few lumps are okay - do not overmix, as

overmixing leads to tough muffins.

25. Fill : Muffin Tin:

SWAPS & NOTES

Flour: All-purpose flour is standard.

For a slightly healthier twist, you can substitute up to half of the all-purpose flour with whole wheat pastry flour.

Sugar: Adjust to your sweetness preference.

Brown sugar can be used for a deeper molasses flavor in the muffins.

TIPS FOR SUCCESS

Room Temperature Cream Cheese: This is the most important tip for a smooth cream cheese filling.

Don't Overmix Batter: Overmixing muffin batter develops the gluten too much, resulting in tough, chewy muffins instead of tender ones.

Mix just until the wet and dry ingredients are combined.

Fill Evenly: Try to distribute the batter and cream cheese filling as evenly as possible for consistent muffins.

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

Original recipe: <https://chefmaniac.com/goeey-cinnamon-cream-cheese-muffins-a-sweet-swirl-of-pure-bliss/>