

## Soft Cinnamon Muffins with Cream Cheese Filling

Goey Cinnamon Cream Cheese Muffins



**OVEN**  
**375°F**

**TIME**  
**40 min**

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### INGREDIENTS

For the Muffin Batter:

- 2 cups all-purpose flour
- 1 cup granulated sugar
- 1 tablespoon baking powder
- 1/2 teaspoon salt
- 1 teaspoon ground cinnamon
- 1/2 cup unsalted butter, melted
- 1 cup milk
- 2 large eggs

1 teaspoon vanilla extract

For the Cream Cheese Filling:

- 8 oz cream cheese, softened
- 1/4 cup powdered sugar

For the Topping:

- 1 tablespoon cinnamon sugar mixture
- 1/4 cup white chocolate, melted (optional)

### DIRECTIONS

- 1.** Preheat the Oven: Preheat your oven to 375°F (190°C) and line a muffin tin with paper liners.
- 2.** Mix the Dry Ingredients: In a large bowl, whisk together:
- 3.** Flour
- 4.** Granulated sugar
- 5.** Baking powder
- 6.** Salt
- 7.** Ground cinnamon
- 8.** Combine the Wet Ingredients: In another bowl, mix the melted butter, milk, eggs, and vanilla extract until smooth.
- 9.** Make the Batter: Pour the wet ingredients into the dry ingredients and stir gently until just combined.
- 10.** Avoid overmixing to keep the muffins soft and fluffy.
- 11.** Prepare the Cream Cheese Filling: In a small bowl, beat the softened cream cheese with powdered sugar until smooth and creamy.
- 12.** Fill the Muffin Liners: Fill each muffin liner about halfway with batter.
- 13.** Add a spoonful of the cream cheese mixture in the center.
- 14.** Top with more muffin batter to cover the filling.
- 15.** Add the Cinnamon Sugar: Sprinkle the tops of the muffins with the cinnamon sugar mixture.
- 16.** Bake: Bake for 18-20 minutes, until the muffins are golden brown.
- 17.** Insert a toothpick into the muffin (avoiding the cream cheese center) to check for doneness.
- 18.** Cool and Finish: Allow the muffins to cool briefly before transferring them to a wire rack.

19. Drizzle with melted white chocolate if desired.

## SWAPS & NOTES

These muffins are very flexible if you want to experiment with flavors.

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

Original recipe: <https://chefmaniac.com/soft-cinnamon-muffins-with-cream-cheese-filling/>