



GF Pumpkin Spiced Cheese Cake Muffins

Streusel Topping

1/3 cup GF Bisquick Baking Mix
1/3 cup dark brown sugar
3 tablespoon of butter

Cheese Cake Filling

8 oz. cream cheese (At room temperature)
¼ Cup sugar
½ teaspoon Vanilla

Pumpkin Spice Muffins

1 cup Pumpkin puree
2 large eggs
½ cup brown sugar
3 tablespoons vegetable oil
¼ cup honey
½ teaspoon salt
1 teaspoon cinnamon
¼ teaspoon ground cloves
¼ teaspoon ginger
1 teaspoon baking powder
½ teaspoon baking soda
1/3 cup milk
1 ½ cups of King Arthur GF flour

Preheat oven to 400 degree. Line 12 cup muffin tin with muffin paper cups

Make streusel topping first: Mix together the Bisquick, brown sugar. Work in the butter until fully incorporated. Place in the refrigerator while you complete the balance of the recipe.

Make the filling: It's important the cream cheese is at room temperature. Mix in the sugar and vanilla. Beat until smooth. Don't overbeat, beat until everything is incorporated and you have a thick smooth consistency. Set the bowl aside.

To make the muffins:

Beat together the pumpkin puree, eggs. While continuing to beat the mixture, add brown sugar, oil, honey, salt, cinnamon, ginger, cloves, baking powder and baking soda and milk. Slowly add flour to the mixture, mixing well.



Add 2 tablespoons of batter into the bottom of each muffin tin. Make sure the bottom is covered. If you need to, spread the batter around so the bottom is covered. Drop 1 tablespoon of filling into each muffin cup. Then cover each muffin cup with another 2 tablespoons of the batter.



Sprinkle the top of each muffin tin with the streusel topping. Approx. 1 heaping tablespoon.



Bake muffins in a preheats oven (400 degrees) and bake for 18 – 20 minutes, until a cake tester inserted into the top edge comes out crumb-free. Be careful not to insert cake tester into the filling as you won't get an accurate reading.



When done, remove muffins from the oven. Cool the muffins in muffin tin until they are safe to handle. When cool enough to handle, move to a wire rack. Enjoy once fully cooled. If eating the next day, refrigerate the muffins once fully cooled. Wrap tightly in foil wrap.



Muffins freeze well if tightly wrapped and stored in freezer for no more than 4 weeks.



If preparing the muffins away from home, make the streusel topping in advance and place in a baggie. Mix all dry ingredients for the batter, place in a baggie. Once you're ready to bake, make your cream cheese filling, and finish off your batter. Continue with the recipe in filling the muffin tins with batter and cream cheese filling and streusel topping.

