

Pumpkin Cheesecake Muffins with Toffee Crunch

Preheat the oven to 350F.

Cream Cheese Filling:

8 oz. cream cheese, softened

½ cup icing/confectioner's sugar

Beat well then place on a piece of wax paper and shape into a cylinder about 1 ½ inch in diameter. Place the cream cheese roll in the freezer for 1 hour. When chilled, slice into 18 equal pieces.

Toffee Crunch:

½ cup Skor bits

½ cup raw pumpkin seeds

¼ cup sugar

½ teaspoon cinnamon

Toss together in a bowl

Muffins:

1 14 oz. (398 ml) can pumpkin puree

½ cup sugar

½ cup brown sugar

1 cup canola oil

2 large eggs

1 tsp. vanilla

3 cups flour

1 teaspoons cinnamon

¼ teaspoon nutmeg

¼ teaspoon allspice

¼ teaspoon ginger

¼ teaspoon cloves

2 tsp. baking powder

1 tsp. baking soda

1/2 tsp. salt

In the bowl of your stand mixer, blend the pumpkin, sugar, oil, egg and vanilla.

In another bowl, stir together the dry ingredients then add to the pumpkin mixture and mix just until combined.

Fill paper-lined muffin cups.

Spoon 2 tablespoons of the batter into the paper lined cups.

Place a piece of the cream cheese filling in each muffin cup then completely cover with more batter.

Sprinkle the muffin tops with crunch topping.

Bake for 25 minutes.

Transfer to a wire rack to cool.

Makes 1 1/2 dozen muffins.

THE LOVE: I use my stand mixer to beat the sugar and egg mixture but I fold the flour in by hand.