



INGREDIENTS

WET INGREDIENTS

1 ½ cup of pumpkin puree

1 egg

¼ cup of unsalted butter

¾ cups of granulated sugar

DRY INGREDIENTS

1 ½ cup of AP flour

2 TSP of pumpkin spice

1 TSP of baking soda

1 TSP of baking powder

¼ TSP of kosher salt

1 packet of vanilla sugar or 1 TSP of vanilla bean paste

FILLING

½ cup of cream cheese

¼ cup of granulated sugar

2 TSP of AP flour

1 packet of vanilla sugar or 1 TSP of vanilla bean extract

2 TSP of buttermilk

OTHER

¼ cup of pumpkin seeds



PUMPKIN CREAM CHEESE MUFFINS

By Caterina Romano's kitchen

DIRECTIONS

1. Preheat the oven to 350 DF.
2. Using a paper towel, remove as much of the liquid from the pumpkin puree as possible.
3. In a bowl of a stand mixer fitted with a paddle combine the pumpkin puree, egg, butter and sugar. With the mixer speed at stir, mix for about 3 minutes to combine. Do a scrape down.
4. In a glass bowl, combine and whisk together the flour, pumpkin spice, baking soda, baking powder, salt and vanilla sugar until well combined.
5. Keep the mixer on stir, add the dry to the wet ingredients one tablespoon at a time. Do a scrape down.
6. Place your muffin cups on a muffin tin. Using two spoons, spoon in the batter ¾ of the way into the muffin cups.
7. For the filling, in a medium glass bowl combine the cream cheese, sugar, flour, vanilla sugar and buttermilk. Using a hand mixer, mix until all ingredients are well combined.
8. Transfer the filling to a piping bag. Use a pastry cutter to force the filling into the bag.
9. Place the bag into the center of the muffin and squeeze the filling until it comes out on top. Sprinkle each muffin with pumpkin seeds.
10. Bake in the oven for 25 minutes.
11. Remove the muffins from the muffin cups and serve.

**ENJOY THE PUMPKIN CREAM CHEESE
MUFFINS**