

Strawberry Cream Cheese Muffins

Makes: 12 (but mine were nearly overflowing cuz there was so much batter, so you could get a couple more)

For the Streusel Topping:

1/4 cup all purpose flour
1/4 cup granulated sugar
1 teaspoon cinnamon
2 tablespoons unsalted butter, cold

For the Muffins:

2 cups all purpose flour
1/2 cup granulated sugar
2 teaspoon baking powder
1/2 teaspoon salt
1 large egg
1/4 cup canola oil
1 cup whole milk
1 teaspoon vanilla extract
2 cups strawberries, cut into small pieces

For the Cream Cheese Filling:

4 ounces cream cheese, softened
1/3 cup granulated sugar
2 tablespoons of beaten egg
1 teaspoon vanilla extract

Directions:

Preheat the oven to 400 degrees F. Line a muffin tin with paper liners or spray with cooking spray; set aside.

For the topping: In a small bowl, stir together flour, sugar cinnamon. Add the cold butter and mix with a fork until the mixture looks like coarse wet sand; Set aside.

For the Muffins: In a medium bowl, whisk together the flour, sugar, baking powder, salt; set aside.

Normal Cooking



Cooking for normal people

In another bowl, whisk together the egg, canola oil, milk and vanilla extract. Make a well in the center of the dry ingredients and pour in the milk mixture. Stir until just incorporated. (Do not over-mix)

For the Cream Cheese Filling, beat the cream cheese and sugar together until light and fluffy, about two minutes. Beat in the egg and vanilla extract; set aside.

Fill each muffin cup with a scoop of muffin batter. Spoon a teaspoon of cream cheese mixture into center of muffin batter. Top each muffin with strawberries and streusel mixture.

Bake muffins until the tops are slightly golden brown and toothpick inserted into the center comes out clean, about 22-25 minutes.