

## Mini Pumpkin Cheesecake Muffins

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### Ingredients:

1 3/4 cups all-purpose flour  
1 tablespoon ground cinnamon  
1 teaspoon baking soda  
1/4 teaspoon sea salt  
1 (15 oz.) can pumpkin puree  
1 cup granulated sugar  
1/2 cup dark brown sugar, packed  
2 large eggs  
1/2 cup melted coconut oil, room temperature  
1 tablespoon vanilla extract

### Cheesecake filling:

8 oz. cream cheese  
1/4 cup granulated sugar  
1 large egg yolk  
1 teaspoon vanilla extract



Preheat oven to 375° F (190° C). Prepare mini muffin pans with 5 dozen mini cupcake liners.

In a small bowl, mix flour, cinnamon, baking soda, and salt with a whisk or fork. In a large bowl, use a mixer or a fork to cream together pumpkin, granulated and brown sugar, eggs, oil, and vanilla. Gradually incorporate the flour into the pumpkin mixture until batter is smooth. Do not overmix.

Make the cheesecake filling by creaming together the cream cheese, sugar, egg yolk, and vanilla extract.

Fill each cupcake liner 3/4 full with pumpkin batter. Top each with approximately a teaspoon of cheesecake filling. Combine by gently swirling a toothpick through the batter.

Bake for 14 to 18 minutes, or until a toothpick inserted in the center comes out clean. Let sit in pan for two minutes, then transfer to a rack to cool completely.

Store covered in the refrigerator. Serve at room temperature.

[Note: I use extra virgin coconut oil because it has wonderful taste and aroma of coconut that compliments the muffins, but you can substitute vegetable oil if you need to.]

