

Cheesecake Swirl Pumpkin Muffins

Cake

- 1 cup of pumpkin puree
- 1 pouch of Pumpkin Spice Quick Bread Mix (Krusteaz)
- 1/3 cup of water

Swirl

- 8 oz. (1 cup) cream cheese, softened
- 1 egg
- 1/4 cup sugar
- 1 teaspoon vanilla



Directions:

1. Pre-heat oven to 350 degrees.
2. **CAKE:** In medium bowl, blend together pouch of bread mix, water, & pumpkin puree.
3. Spoon batter into cupcake cups to at least $\frac{3}{4}$ high.
4. **SWIRL:** Place cream cheese in a separate bowl. Using an electric mixer, mix on low speed for 1 minute. Add 1 egg, sugar, and vanilla. Continue to mix on low for 1 minute or until smooth.
5. Spoon cream cheese mixture randomly over pumpkin batter. Swirl with a knife in the shape of large circles.
6. Bake for 25 to 40 minutes or until a toothpick inserted in the center comes out clean . Let cool on drying rack for at least 5 minutes.