

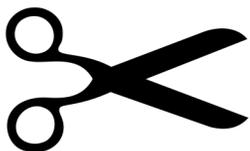
Dear \_\_\_\_\_,

We want to thank you for attending our first “Paws in the Kitchen!” We hope you enjoyed it as much as we did! You will find a short survey at the bottom of this page. Please be sure to return it to us with your feedback so we can improve in the future. You will also find the recipe attached as well as the resources and games we shared with you that night. We look forward to meeting you in the Kitchen again soon!

Sincerely,

Ms. Crannell, Ms. Lang, Ms. Russell, and Ms. Vaughan

Please contact Title I at 269-4530 ext. 48470 if you need resources to support your child at home!



## **Exit Survey**

Was this event valuable?

Would you participate in an event like this again?

What about this event did you like the most?

What can we change about this event to better meet your needs?

**Thank you!**

# Pumpkin Cream Cheese Swirl Muffins

**Pumpkin Cream Cheese Swirl Muffins: moist spiced pumpkin muffins are topped with sweet cream cheese that melts into them as they bake and only take 30 minutes!**

**TOTAL TIME**30 minutes

## INGREDIENTS

### MUFFIN:

- 1 3/4 cups all purpose flour
- 1 tablespoon pumpkin spice
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 (15 oz) can pumpkin (pure pumpkin puree)
- 1 cup granulated sugar
- 1/2 cup packed brown sugar
- 2 large eggs
- 1/2 cup vegetable oil
- 1 tablespoon vanilla extract

### CREAM CHEESE SWIRL:

- 8 oz cream cheese
- 1/4 cup granulated sugar
- 1 large egg yolk
- 2 teaspoons vanilla extract

## INSTRUCTIONS

1. Preheat oven to 375°F. Place paper baking cups into muffin pan. Set aside.
2. In a medium bowl, whisk flour, pumpkin spice, baking soda and salt until well combined. Set aside.
3. In large bowl, whisk together pumpkin, sugar and brown sugar.
4. Beat in eggs, vegetable oil and vanilla extract. Slowly whisk in the flour mixture, until there are no lumps. Fill muffin tins 3/4 full.
5. In a medium bowl, beat cream cheese until smooth. Add in sugar, egg yolk and vanilla extract and beat until well combined.
6. Top each muffin with about 1 tablespoon of cream cheese mixture and use a toothpick to swirl it into the batter. This will not look smooth, but it will bake up much prettier.
7. Bake muffins for 18-20 minutes, or until a toothpick inserted in the center comes out clean.
8. I liked these best at room temperature or even slightly chilled! Store in an airtight container in the fridge.

## NUTRITION INFORMATION:

YIELD:

18

SERVING SIZE:

1 muffin

*Amount Per Serving:* CALORIES: 200 TOTAL FAT: 10g TRANS FAT: 0g CHOLESTEROL: 5mg CARBOHYDRATES: 28g FIBER: 2g SUGAR: 18g PROTEIN: 3g

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<https://thenovicechefblog.com/pumpkin-cream-cheese-swirl-muffins>