Cream Cheese Filled Carrot Cake Muffins

Ingredients

4 T Cream Cheese
1 1/2 t Vanilla Extract
3/4 t Cinnamon
1/4 t Baking Soda
1/8 t Ginger
1/16 t Cloves
1/4 c Brown Sugar
 teaspoon)
3/4 c Carrots (grated)
1 T Turbinado Sugar

4 1/2 T Sugar (plus 1/2 teaspoon)
3/4 c Flour
1/2 t Baking Powder
1/4 t Salt
1/8 t Nutmeg
1/4 c Coconut Oil (melted)
2 1/2 T Buttermilk (plus 1/2
1 Egg
2 1/2 T Raisins (plus 1/2 teaspoon)

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Instructions

1. In the bowl of a stand mixer with paddle attachment, beat the cream cheese, 2 1/2 tablespoon plus 1/2 teaspoon sugar, and 1/2 teaspoon vanilla extract together until smooth. Cover and place in the fridge.

2. In a large bowl, whisk together flour, 2 tablespoons sugar, cinnamon, baking powder, baking soda, salt, ginger, nutmeg, and cloves.

3. In a small bowl add coconut oil, brown sugar, buttermilk, egg, and 1 teaspoon vanilla. Whisk until smooth. Preheat the oven to 400 degrees F. Spray a 6 capacity muffin tin with nonstick cooking spray. Set aside.

4. Pour the liquid ingredients over the dry ingredients and mix until just combined. Don't over mix, it is ok if there are still a few flour streaks. Gently fold in the shredded carrots and raisins being careful to not over mix.

5. Fill each muffin cup with about 2 tablespoons of batter. Add a heaping spoonful of the cream cheese filling to each muffin. Top the muffins evenly with the remaining batter, about ¾ way full.

6. Sprinkle the tops with turbinado sugar. Bake until muffins are golden and the tops spring back when gently touched, 18 to 23 minutes. Let cool and enjoy!