

Inside-Out Pumpkin Muffins

Ingredients

2 c Flour	3/4 c Dark Brown Sugar
1/4 c Oats	1/8 t Salt (plus 1/2 teaspoon)
4 T Unsalted Butter (room temperature)	
8 oz Cream Cheese (room temperature)	
1/4 c Sugar	1/2 t Vanilla Extract
1 c Pumpkin Puree	2 Eggs
1/2 c Apple Cider	1 t Cinnamon
1/4 t Cloves	1/4 t Ground Ginger
1 t Baking Powder	1/2 t Baking Soda
1/3 c Milk	3 T Vegetable Oil

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Instructions

1. Whisk together 1/2 cup flour, 1/4 cup dark brown sugar, oats, and 1/8 teaspoon salt. Work in the butter, mixing until coarse crumbs form. Set the topping aside.
2. In a small bowl add cream cheese then stir in the sugar and vanilla. Set aside. Heat apple cider in a small saucepan over medium heat for 7 minutes. Cook, stirring occasionally, until reduced by half to 1/4 cup of liquid. Set aside to cool for a few minutes.
3. In a large bowl add then whisk the pumpkin, eggs, 1/2 cup dark brown sugar, oil, apple cider, 1/2 teaspoon salt, cinnamon, cloves, ginger, baking powder, baking soda, and milk. Scrape down the sides and bottom of the bowl.
4. Preheat the oven to 400°F. Line a standard 12-cup muffin pan with muffin papers. Add the flour to the bowl and mix until well combined. Scrape down the sides and bottom of the bowl and beat briefly to incorporate the scrapings.
5. Drop a scant 2 tablespoons of the batter into each muffin cup, spreading it to cover the bottom. Dollop on a generous tablespoon of filling, then cover with another 2 tablespoons of batter.
6. Sprinkle each muffin with some of the streusel topping. Bake the muffins for 18 to

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20 minutes, until a cake tester inserted towards the edge (not into the filling) comes out crumb-free.

7. Remove the muffins from the oven. As soon as they're cool enough to safely handle, transfer them to a rack to cool completely. Enjoy fresh-baked muffins within 2 to 3 hours; refrigerate up to 3 days for longer storage. Freeze, well-wrapped, up to 3 weeks. Rewarm cold muffins in a preheated 350°F oven, tented with foil. Or heat briefly in a microwave set at low power.