

# “Christmas Morning Fast Brunch”

News 8 Morning Extra

San Diego

George Geary Holiday 2018 Food Segment



## Maple Cheesecake Muffins

I like warming these flavorful, rich and creamy breakfast muffins and serving them with a bowl of fresh fruit.

Makes 24 muffins

Preheat oven to 400°F

Two 12-cup muffin tins lined with paper muffin cups or greased

### *Batter*

3 cups	all-purpose flour
1/2 cup	rolled oats (old-fashioned)
1 tbsp	baking powder
1 tsp	salt
1/2 cup	unsalted butter, softened
1/2 cup	packed brown sugar
2 large	eggs, at room temperature
1 cup	whole milk
1/4 cup	pure maple syrup

1. In a large bowl, whisk together flour, oats, baking powder and salt. Set aside.
2. In a mixer bowl fitted with paddle attachment, cream butter and brown sugar on medium speed until light and fluffy, for 2 minutes.
3. Add eggs, milk and syrup; mix on low-medium speed until incorporated, about 1 minute. Using a wooden spoon, stir in flour mixture just until moistened.
4. Scoop evenly into prepared muffin tins. Set aside.

### *Filling*

8 oz	Kraft® Philadelphia® cream cheese, softened
1 large	egg, at room temperature
1 tsp	vanilla extract

1. In a medium bowl, combine cream cheese, eggs and vanilla until smooth.
2. Place cream cheese mixture into a resealable bag. Press mixture into one corner of bag and, using scissors, cut off the corner to create a pastry bag. Press the tip slightly into the center of each muffin and squeeze about or slightly less than 1 tbsp out of the bag. Some will spill onto the top of the batter which is fine.
3. Bake in preheated oven until light brown and a toothpick inserted into center comes out clean, about 18 to 22 minutes. Let cool in tin on a wire rack for 10 minutes. Transfer to rack to cool completely.