

Cream Cheese-Filled Carrot Muffins

FROM THE KITCHEN OF
DEBBIE MACOMBER

I turned these carrot cake muffins inside out! The frosting in these carrot cake muffins is baked inside, making for a delicious surprise with every bite!

Makes 18



Ingredients

2 ¼ cup flour
½ cup sugar
¼ cup brown sugar
2 tsp cinnamon
1 ½ tsp baking powder
½ tsp salt
¼ tsp baking soda
2 eggs
2/3 cup canola oil
1 cup crushed, drained pineapple
1 ½ cup shredded carrots
8 oz cream cheese, room temperature
1/3 cup sugar
½ cup chopped walnuts
1 ½ cups powdered sugar
3 Tbsp milk

Directions

Preheat oven to 350°F. Prepare two muffin tins with 18 paper baking cups.

In a large bowl, whisk together the flour, sugar, brown sugar, cinnamon, baking powder, salt, and baking soda. In a separate bowl, whisk together the eggs and oil. Add the egg mixture to the flour mixture all at once, and mix until almost combined. Add the pineapple and carrots, and mix until combined.

In a separate bowl, mix together the cream cheese and sugar.

In the prepared pans, scoop 2 tablespoons batter, then 1 tablespoon filling, then 2 more tablespoons batter. Bake in the preheated oven for 17-19 minutes, until a toothpick inserted in the center of a muffin (not in the filling portion) comes out clean. Transfer muffins to a wire rack to cool completely. In a small bowl, whisk together the powdered sugar and milk. Sprinkle muffin tops with pecans, then pour glaze over the tops.