

Cousin Tiff's

Pumpkin Cheesecake Muffins

Filling:

1 8oz pkg of cream cheese, softened
1 egg
2 tbsp sugar
2 tsp grated lemon peel

Muffins:

1 14 oz pkg Pillsbury Pumpkin Quick Bread Mix
3/4 cup milk
2 tbsp veg oil
1 egg

Topping:

3 tbsp butter, melted
3/4 cup of muffin mix
1/4 cup chopped pecans

Heat oven to 350. Put 12 muffin liners in a 12 count muffin pan.

Beat cream cheese in a med mixing bowl until soft. Add egg, sugar, and lemon peel. Beat until smooth.

Empty, bread mix into a large bowl. Remove 3/4 cup and set aside for topping. Add milk, oil, and egg to remaining bread mix in large bowl. Stir until blended. Fill each muffin cup with 1/4 of the batter mix. Make an indentation with the back of a spoon, and add another 2 tbsp of cream cheese mix on top of muffin batter.

Add melted butter to reserved dry mix, and stir w/a fork until crumbly. Add Pecans. Crumble about 1 tbsp over each muffin.

Bake 20-30 mins or until toothpick inserted in center of muffin comes out clean. Cool 10 mins in pan. Remove from pan, and place on baking rack to finish cooling. Store in Refrigerator.