

# chocolate cheesecake muffins

recipe: adapted from a family recipe,  
with adjustments to the notes and method

Yields about 12 muffins.

For the filling:

- 4 ounces cream cheese, room temperature
- 1/4 cup granulated sugar

For the muffin batter:

- 1 cup all-purpose flour
- 1/2 cup granulated sugar
- 3 tablespoons cocoa
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1 egg, room temperature, lightly beaten
- 3/4 cup milk, room temperature
- 1/3 cup canola oil

*Mise en place - begin by getting organized. Measure out all of your ingredients.*

Preheat oven to 375°F. Grease or line the wells of your muffin tin.

Begin by making the filling. Beat the cream cheese and sugar with a hand mixer until light and fluffy. (You could also use a stand mixer or beat by hand.) Set aside.

In a medium sized bowl, whisk together the flour, sugar, cocoa, baking powder and salt.

In a separate bowl whisk together the beaten egg, canola oil and milk.

Stir the wet ingredients into dry ingredients, mixing until just combined. The batter will be loose.

Spoon the batter into prepared muffin wells, filling each about halfway (1.5 - 2 tbsp. per well). Add a dollop of filling to the centre of each muffin (about 1 tsp. per muffin). Top with remaining muffin batter.

Bake for about 17-20 minutes, rotating the pan after 10 minutes. Muffins are done when they are slightly firmed and golden, and a toothpick inserted into an area without cream cheese filling comes out clean. Remove from oven and cool on wire rack.



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