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Berry Cheesecake Muffins

Batter:
1/3 c. butter, softened
3/4 c. sugar
2 eggs
1 1/2 c. all-purpose flour
1 1/2 tsp. baking powder
1 tsp. cinnamon
1/3 c. milk

Cream Cheese Filling:
6 oz. cream cheese
1/3 c. sugar
1 egg
3/4 c. fresh raspberries
3/4 c. fresh blueberries

Topping:
1/4 c. all-purpose flour
2 Tbsp. brown sugar
1/2 tsp. cinnamon
1 Tbsp. cold butter

Batter: Cream butter and sugar. Add eggs; beat well. Combine dry ingredients and add alternately with milk. Fill greased paper-lined cups 1/2 full. **Cream Cheese Filling:** Beat cream cheese and sugar; add egg and beat until smooth. Fold in berries. Drop by rounded tablespoons into the center of each muffin. **Topping:** Combine flour, brown sugar and cinnamon. Cut in butter until crumbly. Sprinkle over batter. Bake at 375° for 25-30 minutes or until toothpick comes out clean. Cool for 5 minutes before removing from pans. Serve warm. Refrigerate leftovers.

