



CREAMY HEART STRAWBERRY MUFFINS

with Vava Vanilla



Servings: 12 Muffins ⌚ 40 minutes

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Inside Tips: Try something different in the kitchen. Use almond extract instead of vanilla extract!

WHAT YOU NEED

Ingredients

- 2 Cups Vava Vanilla Dilettoso Mix
- 1 and 1/4 cups Fresh or Frozen Strawberries, Finely Chopped
- 1/2 cup Plain or Vanilla Flavored Yogurt
- 2 Eggs, at room temperature
- 1/2 Cup Coconut Oil, Melted
- For the Streusel Topping: 1/3 Cup Coconut Sugar or Brown Sugar, 3 Tablespoons Melted Butter, 1 Teaspoon Cinnamon, 1/2 cup VaVa Vanilla Dilettoso Mix
- For the Cream Cheese Layer: 8 oz Cream Cheese Softened, 1 Egg yolk, 1 Teaspoon Vanilla extract (or almond extract)

HOW TO DO IT

1. GET out of the fridge the cream cheese and butter to soften, and bring to room temperature.
2. PREHEAT the oven to 400 degrees F and line a muffin pan with muffin liners, lightly spraying the inside with baking spray or oil so that the muffins don't stick to the liners.
3. MAKE the streusel topping by tossing together in a bowl, the coconut sugar (or brown sugar), cinnamon, melted butter, and your VaVa Vanilla Dilettoso mix. Set aside.
4. ADD to another medium sized bowl, the eggs, yogurt and coconut oil. Whisk until smooth.

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HOW TO DO IT

1. **FOLD** in the strawberries with a wooden spoon or rubber spatula.
2. **ADD** the Vava Vanilla Dilettoso mix to the wet mixture and combine using a wooden spoon careful not to over mix. Set aside.
3. **MAKE** the cream cheese mixture by beating the cream cheese, egg yolk and vanilla extract with an electric handheld or stand mixer on medium-high speed until creamy.
4. **USE** an ice-cream scoop to scoop the muffin batter into the muffin liner so that they are about 1/3 of the way filled. Spoon about 1 tablespoon of the cream cheese on top and then cover with remaining batter (it's ok if the batter doesn't completely cover the cream cheese batter).
5. **SPRINKLE** each muffin evenly with streusel topping and gently press the streusel down into the muffin so it sticks. Bake for 23-25 minutes (checking at 23 minutes).
6. **ALLOW** the muffins to cool for 10 minutes in the muffin sheet, before transferring them to a wire rack to cool until ready to eat.
7. **ENJOY!**

Buon Appetito!