



# SWEET CREAM PUMPKIN DREAM

*with VaVa Vanilla*



Servings: 12 Muffins 🕒 40 minutes

## HOT HOT HOT

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

## WHAT YOU NEED

### Ingredients

For the pumpkin muffin batter

- 2 cups VaVa Vanilla Dilettoso Mix
- 2 tsp. cinnamon
- 2 tsp. Pumpkin pie spice
- 1 15 oz. Can pumpkin puree
- 2 eggs at room temperature
- 1/2 cup coconut oil melted

For the Streusel Topping

- 1/3 cup coconut sugar or brown sugar
- 3 tbsp butter melted
- 2 tsp. pumpkin spice
- 1/2 cup VaVa Vanilla Dilettoso Mix

For the Cream Cheese Layer

- 8 oz cream cheese softened
- 1 Egg yolk
- 1 tsp. Vanilla extract (or almond extract)

## HOW TO DO IT

1. **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.
  2. **GET** out the cream cheese and butter to soften and bring to room temperature.
  3. **IN** a medium sized mixing bowl whisk together the VaVa Vanilla Dilettoso mix cinnamon, and pumpkin spice. Set aside.
  4. **IN** another medium sized bowl, whisk together the pumpkin puree, eggs, coconut oil, until smooth.
- ...Continue onto second page for next steps



## HOW TO DO IT *cont*

5. **ADD** the dry ingredients to the wet and combine using a wooden spoon careful not to over mix.
6. **MAKE** the cream cheese mixture by beating together softened cream cheese, egg yolk and vanilla extract. (We used almond extract).
7. **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 pumpkin batter (it's ok if the batter doesn't completely cover the cream cheese batter).
8. **MAKE** the streusel topping by combining the coconut sugar (or brown sugar), pumpkin pie spice, and your VaVa Vanilla Dilettoso mix. Add melted butter and use a fork to mix it around into crumbs — it shouldn't be a super fine consistency.
9. **SPRINKLE** the crumb topping and pumpkin seeds if desired over each. Bake for 23-25 minutes (checking at 23 minutes). Let cool and enjoy!

*Buon Appetito!*