



A.G. Thomson House Historic Bed & Breakfast Inn
2617 E. 3rd Street
Duluth, MN 55812
877-807-8077
www.thomsonhouse.biz

Raspberry Cheesecake Muffins

1 $\frac{3}{4}$ c flour
3/4 c sugar
2 $\frac{1}{2}$ tsp baking powder
1 large egg
3/4 c milk
4 tbsp butter, melted
3 tbsp vanilla yogurt
1 tsp vanilla extract
1 $\frac{1}{2}$ tbsp cheesecake flavored cream cheese
1 $\frac{1}{2}$ tbsp raspberry jelly
1 tbsp ground cinnamon
2 tbsp sugar

Preheat oven to 350 degrees. Spray 8 custard cups (or large muffin tin) with non stick cooking spray.

In a large bowl combine flour, sugar, and baking powder. Into a measuring cup, break egg and add enough milk to make 1 cup. Combine with butter, yogurt, and vanilla. Stir in dry ingredients until well mixed. (Batter will be slightly lumpy). Fill custard cups one-third full. Drop a teaspoon of cream cheese into the center of each custard cup. Fill custard cups with batter until two thirds full. Place a teaspoon of raspberry jelly on top of each cup. In a small bowl mix together cinnamon and sugar. Sprinkle tops of each muffin, if desired. Bake 20 – 25 minutes or until golden brown.