


Chocolate Cheese Muffins with Crumb Topping

Recipe By *Estee Kafra*



Cooking and Prep:  45
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Serves:  12

Contains:    

Preference: Dairy

Difficulty: Easy

Occasion: Shavuot

Diet: Vegetarian, Pescetarian

Source: Family Table by

Mishpacha Magazine

This recipe was given to me by Leah, who got it from her cousin, who got it from her neighbor, who got it from her mother.... Good recipes have a way of getting around.

Ingredients (18)

Main ingredients

- 4 ounces (110 grams) butter
- 1 and 1/4 cups sugar
- 2 and 1/2 cups flour
- 1 tablespoon **Gefen Vanilla Sugar**
- 1 teaspoon **Gefen Baking Soda**

- 1/2 cup oil
- 4 eggs
- 1 and 1/2 teaspoons **Haddar Baking Powder**
- 1/2 cup orange juice
- pinch salt
- 1 package instant chocolate pudding

Cheese Filling

- 8 ounces (225 grams) farmer cheese
 - 8 ounces (225 grams) sour cream
 - 8 ounces (225 grams) whipped cream cheese
 - 2 eggs
 - 3/4 cup sugar
 - 1 and 1/2 teaspoons **Gefen Vanilla Sugar**
 - 2 tablespoons **Gefen Cornstarch**
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Start Cooking

Make the Muffins

1. Preheat oven to 350 degrees Fahrenheit (180 degrees Celsius).
2. Combine butter, sugar, flour, and vanilla sugar. Mix until a crumb-like consistency forms. Set aside one cup of crumbs. Add remaining ingredients for batter into the bowl and mix to form a batter.
3. Mix all the filling ingredients together.
4. Sprinkle 1/3 of the reserved crumbs into bottom of a 12-capacity well-greased muffin tin. (Line with muffin papers if desired.) Divide the cake mixture in half. Spoon half the batter into the muffin tins, followed by the cheese mixture, then the remaining batter, and finally the reserved crumbs. Bake for 35 minutes.

