

# Chocolate Cheesecake Muffins

Recipe By Jocelyn Brubaker



Cooking and Prep:  45  
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Serves:  10

Contains:    

Preference: Dairy

Difficulty: Easy

Occasion: Shavuot

Diet: Vegetarian, Pescetarian

Okay, so technically these probably should be called cupcakes. I mean, they are chocolate, have a swirl of cheesecake in them, and are baked in a cupcake pan. But since I prefer to call it a muffin tin when I make breakfast treats, we are calling these muffins today. My daughter thinks that all muffins should include chocolate chips. She is so my daughter.

She also thinks that all muffins should be warmed up in the microwave to get the chocolate chips all nice and gooey. She is one smart cookie...or should it be muffin? Either way, cheesecake-swirled chocolate muffins are the perfect treat for special breakfasts, or for a fun midweek snack. It's your call.

Makes 20 Muffins

## Ingredients (17)

### Muffins

1/2 cup (1 stick) unsalted butter, at room temperature

2/3 cup packed brown sugar

- 1 large egg
- 2 teaspoons Gefen Pure Vanilla Extract
- 2/3 cup sour cream
- 1 teaspoon ground cinnamon
- 2 teaspoons Haddar Baking Powder
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1/2 cup unsweetened Gefen Cocoa Powder
- 2 cups all-purpose flour
- 2/3 cup milk
- 1 cup mini chocolate chips

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## Cheesecake

- 1 (8-ounce) package cream cheese, at room temperature
- 1/4 cup granulated sugar
- 1 large egg

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## Topping

- 1/4 cup Gefen Mini Chocolate Chips
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## Start Cooking

### Prepare the Muffin Batter

1. Preheat the oven to 400 degrees Fahrenheit. Line a cupcake pan with paper liners. Line eight wells of a second cupcake pan with paper liners.
2. Beat the butter and brown sugar until creamy. Add the egg, vanilla, and sour cream and beat until smooth.
3. Stir together the cinnamon, baking powder, baking soda, salt, cocoa powder, and flour in a

bowl. Slowly add the dry mixture and the milk to the butter mixture, alternating between the two.

4. Stir in the mini chocolate chips by hand. Set the batter aside.

### **Prepare the Cheesecake Batter**

1. Beat the cream cheese until creamy. Add the granulated sugar and beat until smooth.
2. Add the egg and beat until fully incorporated. Do not overbeat the batter.

### **Bake**

1. Place one spoonful of the muffin batter in the bottom of each cupcake liner. Spoon the cheesecake filling evenly over the top of the batter in the liners. Top each liner with the rest of the muffin batter.
2. Sprinkle the tops of the muffins with the mini chocolate chips.
3. Bake the muffins for 16 to 18 minutes. Remove the pan from the oven and let the muffins cool in the pan for five minutes, then gently remove them from the pan and place them on a wire rack to cool completely.

### **Credits**

This recipe originally appeared in *Cheesecake Love* (<https://amzn.to/2WVRJQx>) by Jocelyn Brubaker (St. Martin's Press, 2017). Photography by Jocelyn Brubaker. Reprinted with permission.

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