

# Cream Cheese Filled Carrot Cake Muffins by Lynn's Recipes

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An easy way to enjoy the flavor of carrot cake with cream cheese frosting in muffin form.  
Adapted from King Arthur Flour.

Preheat oven to 400°

Lightly grease a standard 12-well muffin pan, or line the pan with paper muffin cups and grease the cups.

## Ingredients:

- 1 (8 ounce) package cream cheese
- $\frac{1}{4}$  cup granulated sugar

To make filling: Place the cream cheese in a microwave-safe bowl and heat in microwave on low power for 40 seconds. Stir in the sugar and set aside.

## Ingredients:

- 2-1/4 cups all purpose flour
- $\frac{1}{2}$  cup granulated sugar
- $\frac{1}{4}$  cup light brown sugar, firmly packed
- 1-1/2 teaspoons baking powder
- $\frac{1}{4}$  teaspoon baking soda
- 1-1/2 teaspoon ground cinnamon
- $\frac{3}{4}$  teaspoon ground ginger
- $\frac{3}{4}$  teaspoon salt

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- 2 large eggs
- $\frac{3}{4}$  cup water
- 1/3 cup vegetable oil
- 1 cup grated carrots, lightly packed -- it will be about 2 medium carrots

In a medium bowl, whisk together the dry ingredients.

In a small bowl, whisk together the eggs, water and oil.

Stir the wet ingredients into the dry ingredients

Fold in the grated carrots, stirring to combine.

Drop about 2 tablespoons of the batter into each muffin cup, spreading it to cover the bottom.

Dollop on a heaping tablespoon of filling.

Cover with enough batter to fill the muffin cups quite full. The batter will come to within about  $\frac{1}{4}$  to  $\frac{3}{8}$ " of the top of each muffin cup. You may have some batter left over.

Bake the muffins until a toothpick inserted into the cake part of the muffin comes out clean, about 20 minutes. The tops of the muffins will feel firm to the touch.

Remove the muffins from the oven and when able to handle transfer to a rack. These need to cool before serving to firm up and not burn your mouth.

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