



Meyer Lemon-Ginger Muffins, Stuffed with Cream Cheese

For the Muffins:

2 ounces cream cheese, cut into 12 equal pieces
1 1/2 cups all purpose flour
1/2 cup sugar
2 1/2 teaspoons baking powder
1/2 teaspoon salt
1/2 teaspoon cinnamon
1/4 teaspoon ground ginger
1 teaspoon meyer lemon, zest
2/3 cup plain yogurt
4 tablespoons unsalted butter, melted and cooled
1 egg, lightly beaten
1/4 cup freshly-squeezed meyer lemon juice
2 teaspoons freshly-grated ginger
1/4 teaspoon pure vanilla

For the Topping:

1 tablespoon sugar
1/4 teaspoon cinnamon
1/4 teaspoon ginger

Preheat oven to 375. Line 12-cup muffin tin with muffin/cupcake liners. Place the cream cheese in the freezer.

In one large bowl, whisk together the flour through lemon zest. In another large bowl, whisk together the yogurt through vanilla. Fold the wet ingredients into the dry ingredients, mixing just until combined. Fill each of the 12 muffin liners about 1/3 full. Nestle one piece of the chilled cream cheese into each partially-filled muffin cup. Cover the cream cheese pieces in each muffin cup with the remaining batter.

Mix the sugar, cinnamon and ginger to create the topping. Sprinkle the mixture evenly between the 12 muffins.

Bake 17 to 19 minutes, until puffed and golden. Transfer to a wire wrack to cool.

