



WHATSheATE



## Cream Cheese Filled Pineapple Pound Cake Muffins



Vegetarian

READY IN



45 min.

SERVINGS



12

CALORIES



214 kcal

MORNING MEAL

BRUNCH

BREAKFAST

### Ingredients

- ☐ 0.5 teaspoon double-acting baking powder
- ☐ 0.3 cup brown sugar
- ☐ 2 tablespoons brown sugar and granulated
- ☐ 8 oz cream cheese softened
- ☐ 3 large eggs
- ☐ 6 tablespoons flour
- ☐ 0.8 cup granulated sugar

- ☐ 2 tablespoons milk
- ☐ 0.3 cup well-drained pineapple crushed
- ☐ 0.5 teaspoon salt
- ☐ 5 tablespoons sugar
- ☐ 2 tablespoons butter unsalted cold cut into bits
- ☐ 2 teaspoons vanilla extract

## Equipment

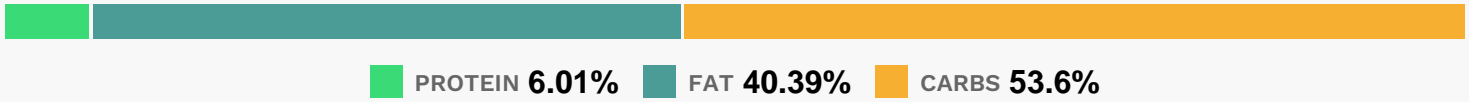
- ☐ oven
- ☐ mixing bowl
- ☐ hand mixer
- ☐ microwave
- ☐ muffin liners
- ☐ measuring cup

## Directions

- ☐ Do not preheat the oven yet. Line 12 muffin cups with jumbo size (3 ½ inch type) paper liners. Make the cream cheese filling first. In a medium size bowl, beat cream cheese and sugar until smooth, then beat in vanilla. Set aside. Thoroughly mix together the sifted flour, salt and baking powder; set aside. In a mixing bowl using a hand-held electric mixer, beat the butter and sugar until creamy.
- ☐ Add the eggs, one at a time, beating for 30 seconds after each egg. Beat in the extract(s) and milk.
- ☐ Add the flour mixture and stir just until blended, then stir in the pineapple. Divide half the batter evenly among the cupcake cups. Put a spoonful of cream cheese filling in the center of each cup, dividing evenly among cups. Divide remaining batter evenly among cupcake cups, covering the cream cheese. To make the streusel, mix together the sugar and flour, then cut in the butter until crumbly.
- ☐ Sprinkle streusel mixture evenly over the top.
- ☐ Put the cupcakes in a cold oven and set it to 325 F.
- ☐ Bake cupcakes for 35 minutes or until a tester inserted comes out clean.

- ☐
- Let cool completely. These are best served after they've sat around for a while.For the icing, put 2 teaspoons of butter in a large Pyrex measuring cup and melt in the microwave.
- ☐
- Add 2/3 cup of confectioners' sugar and stir until pasty.
- ☐
- Add 1/8 teaspoon of vanilla, then add pineapple juice 1 teaspoon at a time until icing is just thin enough to fall nicely from a spoon, but not so thin that it's a glaze.

## Nutrition Facts



## Properties

Glycemic Index:31.02, Glycemic Load:14.66, Inflammation Score:-2, Nutrition Score:3.0665217534355%

## Nutrients (% of daily need)

Calories: 214.25kcal (10.71%), Fat: 9.76g (15.02%), Saturated Fat: 5.46g (34.13%), Carbohydrates: 29.15g (9.72%), Net Carbohydrates: 28.97g (10.53%), Sugar: 25.76g (28.62%), Cholesterol: 70.91mg (23.64%), Sodium: 195.08mg (8.48%), Alcohol: 0.23g (100%), Alcohol %: 0.41% (100%), Protein: 3.27g (6.54%), Selenium: 7.02µg (10.02%), Vitamin A: 386.97IU (7.74%), Vitamin B2: 0.13mg (7.57%), Phosphorus: 56.52mg (5.65%), Calcium: 46.15mg (4.61%), Folate: 14.9µg (3.73%), Vitamin B5: 0.34mg (3.37%), Vitamin B1: 0.05mg (3.14%), Vitamin B12: 0.17µg (2.84%), Iron: 0.51mg (2.82%), Vitamin E: 0.35mg (2.35%), Vitamin B6: 0.04mg (2.14%), Vitamin D: 0.31µg (2.08%), Zinc: 0.31mg (2.04%), Potassium: 68.82mg (1.97%), Manganese: 0.04mg (1.9%), Magnesium: 6.08mg (1.52%), Copper: 0.03mg (1.51%), Vitamin B3: 0.28mg (1.4%)