

# Pumpkin Surprise Muffins

Hettie Wilkerson

## Ingredients

2 cups all-purpose flour  
½ cup plus 3 tbsp. sugar, divided  
3 tsp. baking powder  
1 tsp. ground cinnamon  
¼ tsp. salt  
¼ tsp. ground nutmeg  
¼ tsp. ground ginger  
2 large eggs  
1 cup pumpkin (canned)  
½ cup sour cream  
6 tbsp. butter, melted  
6 tbsp. fig preserves (or other fruit of your choice)  
¼ cup sliced almonds

Mix next 3 ingredients until well blended:

4 oz. cream cheese, softened  
1 tbsp. butter, softened  
1 tbsp. sugar

## Instructions

In a small bowl, combine flour, ½ cup sugar, and next 5 ingredients. In another bowl, beat the eggs, pumpkin, sour cream, butter and 3 tbsp. preserves. Stir into the dry ingredients until just moistened.

Fill greased or paper-lined muffin cups half full. Place 1 ½ tsp. cream cheese mixture and 1 tsp. preserves in each. Top with remaining batter. Sprinkle with almonds and remaining sugar. Bake at 400°F for 20-25 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pan to a wire rack.