**Strawberry Cheesecake Muffins (makes 12)**



**Ingredients:**

75 ml cream cheese

25 ml icing sugar

150 ml brown sugar

75 ml margarine, softened

1 egg

5 ml grated orange rind

500 ml flour

10 ml baking powder

1 ml salt

150 ml milk (150 ml water and 50 ml powder)

75 ml strawberry jam

**Method:**

1. Preheat oven to 375 F. Grease muffin tin with vegetable spray.
2. Blend cream cheese with icing sugar; set aside.
3. In a separate bowl, cream together margarine and brown sugar; beat in egg and orange rind.
4. In another bowl, combine flour, baking powder, and salt; add to creamed mixture alternately with milk, stirring JUST UNTIL blended but NOT OVERMIXED!
5. Spoon into greased muffin tins, filling halfway to top. Add 5 ml of the cream cheese mixture and 5 ml of the jam to each; top with remaining batter.
6. Bake for 25- 30 minutes or until firm to touch.
7. To ensure muffins don't break when you're taking them out of cups, let stand for 2- 4 minutes.
8. Cool on racks.