



COOKING WITH CHEESE

from the USA



Pumpkin, Carrot and Coconut Muffin

The combination of sweet pumpkin, carrot, coconut and luscious cream cheese makes for a wonderfully balanced flavor.

INGREDIENTS:

Muffin

- 93g Plain Flour
- 50g Wholewheat Flour
- 1.5g Baking Soda
- 4g Baking Powder
- 20g U.S. Permeate
- 1.5g Cinnamon Powder
- 100g Eggs
- 120g Brown Sugar

- 170g Pumpkin Puree
- 115g Vegetable Oil
- 100g Carrot, grated
- 35g Shredded Coconut
- 63g Walnuts
- 40g Dates

Cream Cheese Filling

- 200g U.S. Cream Cheese
- 9g Icing Sugar

DIRECTIONS:

Muffin

- Sift plain flour, wholewheat flour, baking soda, baking powder, permeate and cinammon powder in a large bowl. Set aside.
- Whisk brown sugar and eggs together in a separate bowl, about 2 minutes. Then add vegetable oil. Once mixed, stir in pumpkin puree, carrot and coconut.
- Add the dry ingredients. Mix well and fold in the walnuts and dates.

Cream Cheese Filling

- Mix cream cheese and icing sugar together until smooth and creamy.

Assemble and Bake

- Pour 25g of muffin mix into each prepared muffin cup.
- Form a well in the center of each muffin cup and pipe approx. 15g of cream cheese.
- Fill each muffin cup with 40g of muffin batter and top with walnuts.
- Bake at 175°C for about 20 minutes.

Makes 14 muffins.

This recipe only serves as a reference. ©2020 USA Cheese Guild®.



Beyond Expectations!

VARIETY. FLAVOR. VALUE.

DID YOU KNOW? More cheese is made in the USA than any other country in the world. That's right, 25% of all cheese is made in the USA, including over 1,000 varieties.