Cream Cheese Stuffed Pumpkin Muffins

2 cups all-purposed flour

1 1/2 cups granulated sugar

1 teaspoon baking soda

1 teaspoon baking powder

1 teaspoon ground cinnamon

1 teaspoon ground ginger

1/2 teaspoon ground nutmeg

1/4 teaspoon salt

1 1/4 cups pumpkin puree

3 eggs, lightly beaten

1/3 cup canola oil

1/2 teaspoon vanilla extract

Cream Cheese Filling

4 oz cream cheese, room temperature

1/3 cup granulated sugar

1 tablespoon vanilla extract

Topping

1/3 cup granulated sugar

1/2 cup all-purpose flour

1/4 cup walnut, chopped

3 tablespoon unsalted butter, melted

1/2 teaspoon ground cinnamon

Combine cream cheese filling ingredients.

Combine topping ingredients.

Whisk together pumpkin, eggs, oil and vanilla.

Combine dry ingredients.

Stir dry ingredients into pumpkin mixture.

Spoon a Tablespoon of batter into the bottom of each paper lined muffin cup.

Top with a teaspoon of cream cheese filling.

Top with another Tablespoon of pumpkin batter.

Sprinkle with streusel topping.

Bake 30 minutes at 350.