Pumpkin Cream Cheese Swirl Muffins

1 ¾ cups flour

1 teaspoon baking soda

1 teaspoon cinnamon

½ teaspoon salt

½ teaspoon nutmeg

½ teaspoon ground ginger

1 (15-ounce) can pumpkin

2 large eggs

½ cup butter, melted and cooled

1 ¾ cups sugar

1 ½ teaspoons vanilla

8 ounces cream cheese, at room temperature

1 large egg yolk

Combine  flour, baking soda, cinnamon, salt, nutmeg and ginger.

Whisk together pumpkin, eggs, butter, 1 ½ c. sugar, and 1 t. vanilla.

Add pumpkin mixture to flour mixture, and whisk until just blended.

Divide batter evenly among greased or paper lined muffin cups.

Stir together cream cheese, egg yolk, ¼ c. sugar and ½ t. vanilla.

Dollop about 1 t. cream cheese onto pumpkin batter in each muffin cup.

Swirl gently with a wooden skewer.

Bake in a 375 degree oven for 12-14 minutes.

Cool on wire racks.