

Week of Menus

Snickerdoodle Cupcakes

Makes 24 regular size or 48 mini

Snickerdoodle Cake

Ingredients

1 cup (2 sticks) unsalted butter, room temperature
2 cups sugar
4 large eggs, room temperature
1 vanilla bean, split and seeds scraped out
2 $\frac{3}{4}$ cups flour
1 $\frac{1}{2}$ teaspoons baking powder
1 teaspoon ground cinnamon
 $\frac{1}{2}$ teaspoon salt
1 cup whole milk

Method

Preheat oven to 350.

Beat butter until softened. Add sugar and beat until light and fluffy, about 3 minutes. Add eggs, one at a time, beating until well combined. Add vanilla bean seeds. Mix again.

Measure the flour, baking powder, cinnamon and salt into a medium bowl and whisk to combine.

Add about a third of the dry ingredients to the butter and sugar and beat to combine. Add about a half of the milk and beat to combine. Continue adding, alternating between dry and wet and finishing with the dry.

Scoop batter into cupcake cups about $\frac{2}{3}$'s full. Bake cupcakes for about 22-25 minutes or until a cake tester comes out clean. (Minis might take 1 or 2 minutes less)

Snickerdoodle Frosting

Ingredients

1 cup of unsalted butter, softened
1 8oz pack of cream cheese, softened
1 teaspoon ground cinnamon
3-4 cups confectioner sugar (I try and use as little as I can, but make sure it's pipeable)

Method

Cream butter and cream cheese together on medium speed until texture is uniform. Add cinnamon and mix again. Add 2 cups of confectioners sugar and beat on low speed until sugar is all incorporated. Add 2 more cups and again mix on low speed until sugar is all incorporated. The key to really creamy frosting is to NOT beat too much air into the frosting but rather, on a medium speed, beat it until it is creamy.

When cupcakes are fully cool, spread frosting with a knife or using a piping bag and tip. (Wiltons 2D and 1M are both nice ones to make swirls.)