

Snickerdoodle Cupcakes with Cinnamon Buttercream Frosting

The Sugared and Spiced Kitchen

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Snickerdoodle Cupcakes (click for a printable version)

1 package plain white cake mix (I always prefer Duncan Hines)
1 cup whole milk
8 tablespoons (1 whole stick) salted butter, melted
3 large eggs
1 teaspoon pure vanilla extract
2 teaspoons cinnamon (I always use King Arthur Vietnamese cinnamon)

Cinnamon Buttercream Frosting

1 cup of salted butter, softened
8 cups of powdered sugar
1/2 cup of milk
1 teaspoon vanilla
1 1/2 teaspoons cinnamon (I always use King Arthur Vietnamese cinnamon)

For the cupcakes:

Preheat oven to 350 degrees.

Line muffin pans with cupcake liners.

Combine all cupcake ingredients in a mixing bowl. Mix on low for 2 minutes and then scrape down the sides. Turn mixer up to medium high and mix for 2 more minutes.

Divide batter evenly among cups. Bake for 18 - 20 minutes or until a toothpick comes clean.

Cool completely.

For the Frosting:

Add butter and 4 cups of powdered sugar to a mixer bowl. Cream until combined well. Slowly alternate remaining powdered sugar with milk. Add more or less milk until you reach the right consistency. Add vanilla and cinnamon and mix briefly until well combined. Frost in whatever method you desire.