

Snickerdoodle Cupcakes

for the cupcakes:

- 1 1/2 cups cake flour
- 1 1/2 cups all purpose flour
- 1 3/4 cups sugar
- 1 teaspoon cinnamon
- 2 1/2 teaspoons baking powder
- 1 teaspoon salt
- 1 cup butter, cold, cut into small cubes
- 4 eggs
- 1 1/2 cup milk (I used skim, and it worked fine)
- 2 teaspoons vanilla extract

for the frosting:

- 2 sticks butter, softened
- pinch of salt
- 1 1/2 teaspoons cinnamon
- 3 1/2 cups powdered sugar
- 1/2 teaspoon vanilla extract
- cinnamon sugar, for sprinkling

Preheat oven to 350. Line two muffin tins with paper liners. In a large bowl or a the bowl of a stand mixer, whisk together flours, sugar, cinnamon, baking powder, and salt. Add the butter and mix until the mixture resembles coarse crumbs. Add the eggs one at a time, beating well after each addition. Combine the milk and vanilla in a measuring cup, and add about half of the milk mixture to the flour mixture. Beat until well blended and smooth. Add the other half of the milk mixture, and beat until smooth. Fill paper liners 2/3 full and bake 20 minutes, or until a toothpick inserted into the center comes out clean. Let cool in pan for a few minutes and then remove to a cooling rack to cool completely. To make the frosting, beat the butter until light and fluffy. Add the salt, cinnamon, and powdered sugar, and mix until combined. Add the vanilla and beat until light and fluffy. Frost cupcakes as desired (I used a large round tip) and sprinkle with cinnamon sugar.

adapted from my [vanilla cupcakes](#)