

# Cinnamon Cupcakes

Tara Kringlen

These cinnamon cupcakes start with a simple vanilla cupcake base infused with cinnamon flavor and then swirled with a cinnamon-sugar mixture. They bake up light and fluffy and then get topped with smooth and creamy cinnamon buttercream for a perfect hand-held treat.

★★★★★ 4.86 from 7 votes



PREP TIME

20 mins

COOK TIME

16 mins

TOTAL TIME

36 mins



COURSE

Dessert

CUISINE

American

SERVINGS

6 cupcakes



CALORIES

432 kcal

## INGREDIENTS

### Cupcakes

- $\frac{5}{8}$  cups all-purpose flour 160 grams
- $\frac{3}{8}$  tsp baking powder
- $\frac{1}{4}$  tsp kosher salt
- $\frac{1}{2}$  tsp ground cinnamon
- $\frac{1}{4}$  cup granulated sugar
- $\frac{1}{8}$  cup brown sugar
- 3 tbsp unsalted butter room temperature
- $\frac{1}{2}$  egg room temperature
- $\frac{1}{2}$  tsp vanilla extract
- $\frac{3}{8}$  cup milk whole or 2% will work

### Cinnamon Swirl

- 1 tbsp granulated sugar
- 1 tsp ground cinnamon

### Cinnamon Buttercream

- 1  $\frac{1}{2}$  cups powdered sugar

- ½ cup unsalted butter room temperature
- ½ tsp cinnamon
- ⅛ teaspoon kosher salt
- 1 tsp vanilla extract
- 1 ½-2 tbsp heavy cream you can also use milk

## INSTRUCTIONS

---

### Cupcakes

1. Preheat oven to 350 degrees and line a cupcake pan with paper liners.
2. In a medium bowl, combine flour, baking powder, cinnamon and salt. Set aside.
3. In a stand mixer or in a large bowl and a hand mixer, cream together butter, white sugar and brown sugar for about 4 minutes, until light and fluffy on medium/medium high speed.
4. Add the egg, mixing well and scraping the sides of the bowl.
5. In a small bowl or pourable measuring cup, whisk together milk and vanilla. Set aside.
6. Starting with the dry ingredients, add about ⅓ to the butter mixture and beat until combined.
7. Add half of the milk and mix well. Continue alternating dry and wet ingredients, ending with the dry ingredients.
8. In a small bowl, combine the 2 tablespoons of sugar and 2 teaspoons of cinnamon.
9. Pour batter into each cupcake liner filling about ⅓ full. Sprinkle about ¼ teaspoon of cinnamon sugar over each cupcake and swirl it into the batter using a knife. Top each cupcake with the remaining batter evenly. Sprinkle another ¼ teaspoon of cinnamon sugar over each cupcake and swirl into the batter using a knife.
10. Bake for about 16 minutes or until a toothpick inserted in the middle of the cupcake comes out clean.
11. Let cool in the pan for about 5 minutes and then transfer to a wire rack to cool completely before frosting with the buttercream.

### Cinnamon Buttercream

1. Using a stand mixer or mixing bowl and hand mixer, beat room temperature butter until smooth and fluffy.
2. Gradually add the powdered sugar, beating until combined.
3. Add the cinnamon, salt, vanilla and heavy cream and mix until combined, light and fluffy.

## NOTES

---

- The cupcakes can be stored in an airtight container at room temperature for up to 2 days. Store in the refrigerator for up to 4 days.

## NUTRITION

---

Calories: 432kcal



KEYWORD

cinnamon, cinnamon buttercream, easy cupcakes

**Tried this recipe?**

Let us know how it was!