



Snickerdoodle Cupcakes with Brown Sugar & Cinnamon Buttercream

READY IN



45 min.

SERVINGS



12

CALORIES



253 kcal

DESSERT

Ingredients

- ☐ 0.8 cup flour
- ☐ 0.5 Tablespoon double-acting baking powder
- ☐ 3 Tablespoons brown sugar
- ☐ 6 Tablespoons butter softened
- ☐ 0.8 cup cake flour
- ☐ 0.3 teaspoon cinnamon for garnish (a little more)
- ☐ 2 eggs
- ☐ 1.5 Tablespoon cup heavy whipping cream

- ☐ 0.8 cup milk
- ☐ 1 teaspoon nutmeg
- ☐ 1.5 cups powdered sugar
- ☐ 0.3 teaspoon salt
- ☐ 0.8 cup sugar
- ☐ 1 teaspoon vanilla

Equipment

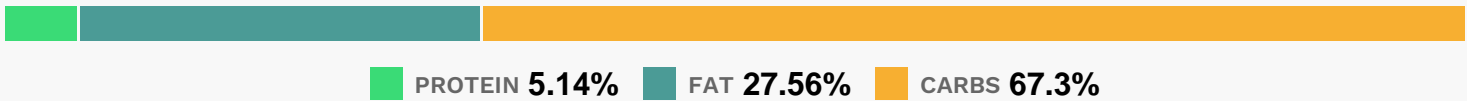
- ☐ bowl
- ☐ oven
- ☐ wire rack
- ☐ blender
- ☐ hand mixer
- ☐ toothpicks
- ☐ muffin liners
- ☐ muffin tray
- ☐ pastry bag

Directions

- ☐ Heat oven to 350° and line muffin tin with cupcake liners. In a medium bowl, sift both flours, baking powder, salt, cinnamon and nutmeg and set aside. In a large bowl, using an electric mixer, cream butter and sugar on medium speed until light and fluffy.
- ☐ Add eggs one at a time, until well incorporated. Be sure to stop and scrape the sides of the bowl when needed.
- ☐ Add vanilla. With mixer on medium low, alternate, adding dry mixture and milk in 3 batches, starting with the flour and ending with flour. Divide batter evenly into cupcake liners, filling each two thirds full.
- ☐ Bake for 20 minutes, or until toothpick inserted in middle comes out clean. Cool on wire rack. Cupcakes can be stored up to 2 days at room temperature, or frozen up to 2 months, in airtight containers. In a large bowl, using an electric mixer with paddle attachment, whip butter for 5–8 minutes on medium speed (I set my Kitchen

- ☐
- Aid mixer on speed 4). Butter will become pale and creamy.
- ☐
- Add remaining ingredients and mix on low speed for 1 minute, then on medium speed for 5 minutes. Frosting will be very light and fluffy.To finish, scoop into a pastry bag fitted with an extra large plain tip (Ateco No. 809 or Wilton No. 1A), pipe frosting on each cupcake: Hold bag over cupcake with tip just above top, and squeeze to create a large puff of frosting, then release pressure and pull up to form a peak.
- ☐
- Garnish with a sprinkle of cinnamon.Cupcakes are best eaten the day they are frosted; keep at room temperature until ready to serve.

Nutrition Facts



Properties

Glycemic Index:38.92, Glycemic Load:17.14, Inflammation Score:-2, Nutrition Score:3.5199999972854%

Nutrients (% of daily need)

Calories: 252.92kcal (12.65%), Fat: 7.85g (12.07%), Saturated Fat: 4.62g (28.86%), Carbohydrates: 43.11g (14.37%), Net Carbohydrates: 42.65g (15.51%), Sugar: 31.01g (34.46%), Cholesterol: 46.28mg (15.43%), Sodium: 164.81mg (7.17%), Alcohol: 0.11g (100%), Alcohol %: 0.18% (100%), Protein: 3.3g (6.59%), Selenium: 8.62µg (12.32%), Manganese: 0.13mg (6.7%), Vitamin B2: 0.11mg (6.44%), Calcium: 61.06mg (6.11%), Phosphorus: 60.18mg (6.02%), Vitamin B1: 0.08mg (5.36%), Vitamin A: 267.25IU (5.34%), Folate: 20.77µg (5.19%), Iron: 0.67mg (3.7%), Vitamin B3: 0.57mg (2.86%), Vitamin B12: 0.16µg (2.71%), Vitamin B5: 0.25mg (2.54%), Vitamin D: 0.34µg (2.3%), Vitamin E: 0.3mg (2.01%), Zinc: 0.3mg (1.98%), Magnesium: 7.43mg (1.86%), Copper: 0.04mg (1.83%), Fiber: 0.46g (1.82%), Potassium: 58.53mg (1.67%), Vitamin B6: 0.03mg (1.53%)