**Snickerdoodle cupcakes (makes 12)**

*Cake recipe is from Sally’s Baking Addiction, but frosting is mine*

Cake filling ingredients

• 2 teaspoons ground cinnamon

• 1/2 cup sugar

Cake ingredients

• 1 and 2/3 cups all-purpose flour

• 1/2 teaspoon baking powder

• 1/4 teaspoon baking soda

• 1/2 teaspoon salt

• 1/2 cup (1 stick) butter

• 1 cup sugar

• 1 large egg

• 1/4 cup yogurt or sour cream

• 3/4 cup milk

• 1 tablespoon vanilla

Frosting ingredients

• 1 package Philadelphia Original cream cheese (the block, not the tub)

• 1/2 cup (1 stick) butter

• 2 cups powdered sugar

• 1 tablespoon vanilla

• 1/4 teaspoon salt

1. Preheat the oven to 350 degrees. Line a 12 cupcake pan with cupcake liners.
2. Make the cake batter: In a large microwave-safe bowl, melt 1 stick of butter in the microwave. Stir in sugar. The mixture will be gritty. Let it rest for a couple minutes to slightly cool down. Stir in egg, yogurt, milk, and vanilla until combined. Slowly mix in dry ingredients until no lumps remain. Batter will be thick.
3. Make the filling: In a small bowl, mix together the two filling ingredients.
4. Prepare the cupcakes: Scoop about two tablespoons of cupcake batter into each cupcake liner. Add 1 teaspoon of filling. Add 1 to 1 1/2 tablespoons batter, until the liner is filled up ¾ of the way. Some of the cinnamon-sugar filling from the center layer may peek through the top layer of batter. Top off with 1 more teaspoon of filling.
5. Bake the cupcakes for 19-21 minutes or until a toothpick inserted in the center comes out clean. Allow to cool completely.
6. Make the frosting: Cream (this means stir a lot with a heavy spatula or wooden spoon, or use a mixer if you have one) the cream cheese and stick of butter. Add one cup or the powdered sugar, the vanilla, and the salt. Stir until sugar is combined with the butter/cream cheese. Add the second cup of powdered sugar and combine thoroughly.
7. Remove the cupcakes from the pan. There will be some dry filling on top of each cupcake. Tap the cupcakes gently to collect the excess cinnamon and sugar in a bowl.
8. Frost the cupcakes as you like, and then sprinkle a pinch of the excess filling on top of each cupcake.