

Churro Cupcakes

INGREDIENTS

For the cupcakes

- 2 c. all-purpose flour
- 1 c. granulated sugar
- 1 1/2 tsp. baking powder
- 1 1/2 tsp. ground cinnamon
- 1 tsp. kosher salt
- 3/4 c. (1 1/2 stick) melted butter, cooled
- 1 c. milk
- 1 large egg
- 1 tsp. pure vanilla extract
- Cinnamon-sugar, for sprinkling

For the frosting

- 1 (8-oz.) block cream cheese, softened
- 4 tbsp. butter, softened
- 3 c. powdered sugar
- 2 tbsp. heavy cream
- 1 tsp. pure vanilla extract
- 1/2 tsp. ground cinnamon
- Pinch kosher salt
- Cinnamon-sugar, for topping
- Churros, for garnish

DIRECTIONS

1. Preheat oven to 350° and line two muffin tins with cupcake liners. In a large bowl, combine flour, sugar, baking powder, cinnamon, and salt.
2. In a medium bowl, whisk together melted butter, milk, egg, and vanilla. Add to dry ingredients and mix until just combined. Divide batter evenly among liners, filling ¾ full, then sprinkle tops with cinnamon-sugar.
3. Bake until a toothpick inserted in middle comes out clean, 20 minutes. Let cool completely.
4. Meanwhile make frosting: In a large bowl using a hand mixer, beat cream cheese and butter until smooth. Add powdered sugar and cinnamon and beat until no lumps remain. Add heavy cream, vanilla, and a pinch of salt and beat until combined. If frosting is too thick, add more heavy cream a tablespoon at a time until desired consistency.
5. Transfer frosting to piping bag fitted with a large open star tip. Pipe frosting onto cooled cupcakes, then sprinkle with cinnamon sugar and top with a mini churro.