

SUGAR, SPICE, AND EVERYTHING NICE!



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Name: Jennifer Patchett

Recipe Name: Churro Cupcakes

Recipe Ingredients:

Cake (makes 24):

- 2 ¼ cups flour
- 2 ¼ tsp baking powder
- ¾ tsp salt
- ¾ cup unsalted butter (room temperature)
- 1 ½ cup granulated sugar
- 3 large eggs (room temperature)
- 1 ½ tsp vanilla
- 1 cup butter cream (room temperature)
- Salted butter (melted)
- Cinnamon sugar

Cream Cheese Icing:

- 1 stick of salted butter (softened/room temperature)
- 8 oz cream cheese (softened/ room temperature)
- 3-4 cups powdered sugar (play by ear, may add more depending on thickness and taste)
- 2 tsp vanilla extract
- Milk- depending on thickness

Recipe Instructions:

Cake:

1. Preheat oven to 350F
2. Whisk together flour, baking powder and salt
3. Using a mixer, in a separate bowl cream butter and sugar until pale, add eggs one at a time, add vanilla

4. Alternate adding flour and buttermilk (3 flour, 2 milk)
5. Bake for roughly 15 minutes or until cooked all the way through
6. Once cool, add a very light coating of melted butter, roll cupcakes into cinnamon sugar mixture

Icing:

1. Using hand mixer, mix together butter and cream cheese
2. Slowly mix in powdered sugar and vanilla
3. Add milk if needed
4. Add a dollop of cream cheese icing
5. Garnish as desired