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Recipe Title: Cinnamon Toast Crunch Cupcakes

Recipe Ingredients:

- 3 eggs
- 1/3 cup oil
- 3/4 cup buttermilk
- 1 teaspoon vanilla extract
- 3/4 cup sour cream
- 1 1/2 teaspoon cinnamon
- Vanilla cake mix (store bought will work, but from scratch as well)

Cinnamon Toast Crunch Buttercream:

- 8 oz cream cheese, softened
- 1/2 cup butter, softened
- 1 teaspoon vanilla
- 3 cups powdered sugar
- 2/3 cup Cinnamon Toast Crunch powder
- (Crush the cereal in a bag and then sift out 2/3 cup)

Recipe Instructions:

1. Preheat oven to 350
2. In a large bowl, gently combine eggs, oil, buttermilk and vanilla.

3. Mix in sour cream.
4. Add cake mix and cinnamon and mix until smooth.
5. Stir in lightly crushed cereal.
6. Fill cupcake liners $\frac{3}{4}$ full and bake for 15-18 minutes until toothpick comes out clean.
7. Buttercream: Beat cream cheese and butter until fluffy. Add Cinnamon Toast Crunch powder. Add vanilla and powdered sugar. Adjust the consistency using milk if it is too thick.
8. Pipe onto cooled cupcakes and top with cinnamon sugar and Cinnamon Toast Crunch squares.