

# CINNAMON SUGAR SWIRL CUPCAKES

★★★★★ *4.8 from 4 reviews*

*These Cinnamon Sugar Swirl Cupcakes are a dream of mine come true! There's cinnamon in the cupcake batter and layers of cinnamon sugar in the cupcake! Then, they're topped with cinnamon frosting and sprinkled with a little more cinnamon and sugar. I couldn't stay away from them!*



 PRINT

**Author:** Lindsay

**Prep Time:** 1 hour 30 minutes

**Cook Time:** 16 minutes

**Total Time:** 1 hour 46 minutes

**Category:** Dessert

**Method:** Oven

**Yield:** 14-16 Cupcakes

**Cuisine:** American

## INGREDIENTS

### CUPCAKES

- ♥ 1 2/3 cups all purpose flour
- ♥ 1 cup sugar
- ♥ 1 1/2 tsp ground cinnamon
- ♥ 1/4 tsp baking soda
- ♥ 1 tsp baking powder
- ♥ 3/4 cup salted butter, room temperature
- ♥ 3 egg whites
- ♥ 2 tsp vanilla extract
- ♥ 1/2 cup sour cream
- ♥ 1/2 cup milk
- ♥ 1 1/2 tbsp ground cinnamon
- ♥ 1/4 cup sugar

## CINNAMON SUGAR FROSTING

- ♥ 1/2 cup butter
- ♥ 1/2 cup shortening
- ♥ 4 cups powdered sugar
- ♥ 2 1/2 tsp ground cinnamon
- ♥ 3/4 tsp vanilla extract
- ♥ 1–2 tbsp water or milk

## INSTRUCTIONS

1. Preheat oven to 350 degrees.
2. Whisk together flour, sugar, cinnamon, baking soda and baking powder in a large mixing bowl.
3. Add butter, egg whites, vanilla, sour cream and milk and mix on medium speed until smooth.
4. Combine cinnamon and sugar in a small bowl.
5. Add cupcake liners to cupcake pan.
6. Place 1 tablespoon of batter into each cupcake liner, spread evenly.
7. Sprinkle 1/4 tsp of cinnamon sugar onto batter.
8. Repeat steps 6 and 7.
9. Add one more large tablespoon of batter to each cupcake liner.
10. Sprinkle a bit of cinnamon sugar on top of each cupcake if you want. Liners should be about half full.
11. Bake for 16-18 minutes, or until a toothpick comes out with a few crumbs
12. Allow to cool for 1 minute, then remove to cooling rack to finish cooling.
13. To make the icing, beat the shortening and butter until smooth.
14. Slowly add 3 cups of powdered sugar. Mix until combined.
15. Mix in the cinnamon, vanilla extract and 1 tbsp water.
16. Add the rest of the powdered sugar and mix until smooth. Add more water to get the right consistency, then ice the cupcakes.