

Churro-Inspired Cupcakes That Taste Like a Fiesta

These cupcakes hit all the marks:



OVEN
350°F

TIME
12 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

For the Cupcakes:

- 1 2/3 cup all-purpose flour
- 1/2 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 2 teaspoons ground cinnamon
- 1/2 cup unsalted butter, room temperature
- 1 cup granulated sugar
- 1 large egg, room temperature
- 1/2 cup sour cream, room temperature
- 3/4 cup milk, room temperature
- 1 tablespoon vanilla extract

For the Sugar Topping:

- 4 tablespoons granulated sugar
- 1 tablespoon ground cinnamon

For the Frosting:

- 8 ounces cream cheese
- 1/2 cup unsalted butter
- 1/2 cup cocoa powder, sifted
- 3 cups confectioners sugar, sifted
- 1 pinch salt
- 1 teaspoon vanilla extract
- 2-3 tablespoons milk (to adjust consistency)

Swaps and Notes:

Frosting Flavor: You can skip the cocoa for a plain cream cheese frosting, or add espresso powder for

mocha notes.

Cupcake Variations: Add a cinnamon stick garnish or fill with dulce de leche for a fun surprise.

Dairy-Free? Substitute plant-based milk, butter, and vegan cream cheese.

Step-by-Step Instructions:

1 Prep the Oven:

2 Mix the Dry Ingredients:

3 Cream Butter and Sugar:

4 Add Wet Ingredients:

5 Fill and Bake:

6 Cinnamon Sugar Coating:

Frosting Instructions:

DIRECTIONS

1. Prep the Oven: Preheat oven to 350°F. Line a cupcake pan with paper liners.
2. Mix the Dry Ingredients: In a large bowl, sift together flour, baking powder, baking soda, salt, and cinnamon. Set aside.
3. Cream Butter and Sugar: In a mixer bowl, cream butter and sugar on medium speed until light and fluffy. Scrape down the sides.
4. Add Wet Ingredients: Mix in the egg and sour cream until combined. Stir vanilla into the milk.
5. With mixer on low speed, alternate adding the milk mixture and dry ingredients, starting and ending with the dry. Mix just until incorporated. Scrape and beat on medium for 15 seconds.
6. Fill and Bake: Spoon batter into cupcake liners using a mini scoop or spoon-about $\frac{3}{4}$ full. Bake for 10-12 minutes, or until a toothpick comes out clean. Let cool slightly in the pan.
7. Cinnamon Sugar Coating: Mix sugar and cinnamon in a shallow bowl. While cupcakes are still warm, dip or roll the tops to coat in the cinnamon-sugar mixture.
8. Mix Base Ingredients: In a mixing bowl, beat cream cheese and butter until smooth.
9. Add Cocoa and Sugar: Add 2 cups of confectioners sugar and mix on low, increasing to high speed. Add cocoa powder, vanilla, salt, and 2 tablespoons milk. Beat well.
10. Adjust Consistency: Add remaining powdered sugar gradually until desired thickness is reached. Use additional milk if needed. Frost cooled cupcakes

as desired-piping or spreading works beautifully.

11. **Tips for Success:** Coat warm cupcakes: Cinnamon sugar sticks better when they're slightly warm.
12. **Sift cocoa powder:** Prevents lumps and gives smoother frosting.
13. **Don't overmix:** Keep the batter light and tender by mixing only until combined.
14. **Serving Suggestions and Pairings:** These cupcakes are a party favorite on their own, but also pair well with:
15. A chilled glass of : Blueberry Lemonade
16. Unicorn : Poke Cake for a playful dessert table
17. Brownie : Batter Dip for a chocolate lover's dream spread
18. Peanut : Butter Brownies to round out the flavors
19. Rainbow : Sprinkle Cookies for color and crunch
20. **Storage and Leftover Tips:** Room Temp: Store unfrosted cupcakes in an airtight container for 2 days.
21. **Fridge:** Frosted cupcakes keep for up to 5 days in the fridge.
22. **Freeze:** Freeze unfrosted cupcakes for up to 2 months. Thaw and frost when ready to serve.
23. **More Recipes You'll Love:** For more fun, sweet treats, don't miss:
24. **Chocolate :** Chip Cookie Dough Brownie Bombs
25. **Brownie :** Batter Dip

SWAPS & NOTES

Frosting Flavor : You can skip the cocoa for a plain cream cheese frosting, or add espresso powder for mocha notes.

Cupcake Variations : Add a cinnamon stick garnish or fill with dulce de leche for a fun surprise.

Substitute plant-based milk, butter, and vegan cream cheese.

Step-by-Step Instructions 1 Prep the Oven Preheat oven to 350°F .

TIPS FOR SUCCESS

Coat warm cupcakes : Cinnamon sugar sticks better when they're slightly warm.

Sift cocoa powder : Prevents lumps and gives smoother frosting.

Don't overmix : Keep the batter light and tender by mixing only until combined.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/churro-inspired-cupcakes-that-taste-like-a-fiesta/>