

Easy Cinnamon Roll Cupcakes - A Sweet Twist on Classic Cinnamon Rolls

Cinnamon Roll Cupcakes with Cream Cheese Frosting



OVEN
350°F

TIME
20 min

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INGREDIENTS

For the Cupcakes:

1 ½ cups all-purpose flour

1 ½ teaspoons baking powder

... teaspoon salt

¾ cup unsalted butter, softened

¾ cup granulated sugar

2 large eggs

¾ cup milk

1 teaspoon vanilla extract

For the Cinnamon Swirl:

... cup brown sugar

1 ½ teaspoons ground cinnamon

1 tablespoon melted butter

For the Cream Cheese Frosting:

4 oz cream cheese, softened

... cup unsalted butter, softened

1 cup powdered sugar

¾ teaspoon vanilla extract

DIRECTIONS

1. Preheat the Oven: Preheat your oven to 350°F (175°C) and line a muffin tin with cupcake liners.
2. Mix the Dry Ingredients: In a medium bowl, whisk together the flour, baking powder, and salt.
3. Cream Butter and Sugar: In another bowl, beat the softened butter and sugar until light and fluffy.
4. Add the eggs one at a time, mixing well after each addition. Stir in the vanilla extract.
5. Combine Wet and Dry Ingredients: Gradually add the dry ingredients to the butter mixture, alternating with milk.
6. Mix until a smooth batter forms.
7. Prepare the Cinnamon Swirl: In a small bowl, combine:
 8. Brown sugar
 9. Ground cinnamon
 10. Melted butter
11. Mix until it forms a thick cinnamon paste.
12. Fill the Cupcake Liners: Fill each cupcake liner halfway with batter.
13. Add a spoonful of the cinnamon mixture.
14. Top with more batter until the liners are about ¾ full.
15. Use a toothpick or skewer to gently swirl the cinnamon mixture through the batter.
16. Bake the Cupcakes: Bake for 18-20 minutes, or until a toothpick inserted into the center comes out clean.
17. Allow the cupcakes to cool completely before frosting.
18. Make the Cream Cheese Frosting: In a mixing bowl, beat together cream cheese and butter until smooth.

19. Gradually add powdered sugar and vanilla extract, beating until the frosting becomes light and creamy.
20. Frost and Finish: Pipe or spread the frosting onto the cooled cupcakes.
21. For extra flavor, sprinkle a light dusting of cinnamon on top.

SWAPS & NOTES

This recipe is flexible and easy to adapt.

Milk options: You can substitute almond milk or oat milk if you prefer a dairy-free alternative.

Extra cinnamon flavor: Add a pinch of cinnamon directly into the cupcake batter.

Brown sugar variation: Dark brown sugar adds deeper caramel notes.

