

Cinnamon Churro Cupcakes with Cinnamon Sugar and Chocolate Cream Cheese Frosting

1 2/3 cups all-purpose flour



OVEN
350°F

TIME
10 to 12 min

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INGREDIENTS

For the cupcakes:

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

For the sugar topping:

- 4 tablespoons sugar
- 1 tablespoon cinnamon

For the frosting:

- 8 ounces cream cheese
- 1/4 cup unsalted butter
- 1/2 cup cocoa powder, sifted
- 3 cups confectioners sugar, sifted
- 1 pinch salt
- 1 teaspoon vanilla extract
- 2 to 3 tablespoons milk

DIRECTIONS

1. Preheat the oven: Preheat your oven to 350°F. Line a cupcake pan with liners and set it aside.
2. Mix the dry ingredients: In a large bowl, sift together the flour, baking powder, baking soda, salt, and cinnamon. Set aside.
3. Cream the butter and sugar: In the bowl of an electric mixer, beat the butter and sugar on medium speed until light and fluffy. Scrape down the bowl with a spatula.
4. Add the egg and sour cream: With the mixer on low speed, add the egg and sour cream until fully incorporated. Then mix on medium speed for about 30 seconds.
5. Add the milk and dry ingredients: Stir the vanilla extract into the milk.
6. With the mixer on low speed, alternate adding the milk mixture and the dry ingredients to the bowl, starting and ending with the dry ingredients. Mix just until incorporated.
7. Scrape down the bowl and mix on medium speed for another 15 seconds.
8. Fill and bake: Using a small scoop, add a scant scoop of batter to each cupcake liner.
9. Bake for 10 to 12 minutes, or until a toothpick inserted into the center comes out dry.

SWAPS & NOTES

Room temperature ingredients help the cupcake batter come together more smoothly and create a softer crumb, so it is worth letting the butter, egg, sour cream, and milk warm up a bit before starting.

The cinnamon-sugar topping is what really gives these cupcakes their churro feel, so dipping the tops while they are still slightly warm makes a big difference.

The chocolate cream cheese frosting is a fun twist, but it works beautifully with the cinnamon cupcakes.

It adds richness without making them overly sweet.

TIPS FOR SUCCESS

Do not overmix the cupcake batter once the flour goes in.

Mix just until combined so the cupcakes stay soft and tender.

Dip the cupcake tops in the cinnamon sugar while they are still slightly warm.

That helps the topping stick better and gives the best churro-style finish.

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

Original recipe: <https://chefmaniac.com/cinnamon-churro-cupcakes-with-cinnamon-sugar-and-chocolate-cream-cheese-frosting/>