

## Mini Cinnamon Cupcakes with Snicker-doodle Frosting



### Ingredients:

#### For the Muffins

2 cups all-purpose flour  
2 eggs at room temperature  
1 stick unsalted butter at room temperature  
  
1 cup sugar  
1 cup milk  
2 teaspoons baking powder  
1 teaspoon kosher salt  
1 teaspoon ground cinnamon  
½ teaspoon ground nutmeg  
1 stick unsalted butter at room temperature  
Nonstick vegetable oil spray or parchment  
cupcake wrappers

#### For the Snickerdoodle Frosting

1 cup cream cheese at room temperature  
1/2 cup plain Greek yogurt  
1/2 cup confectioner's sugar

1/2 cup packed light brown sugar  
2 tablespoons unsalted butter at room temperature  
1 teaspoon ground cinnamon  
1/2 teaspoon vanilla extract  
1/4 teaspoon kosher salt

1 tablespoon raw sugar

### Directions:

#### For the Muffins

- 1) Preheat oven to 375°.
- 2) Coat a standard 12-cup muffin pan with nonstick spray or line the cups with parchment cupcake liners.
- 3) Whisk the flour, baking powder, salt, cinnamon and nutmeg in a medium bowl.
- 4) Using an electric mixer, beat the butter and sugar in a large bowl until light and fluffy, about 3 to 4 minutes.

- 5) Add the eggs and milk and continue mixing on low speed until combined.
- 6) Increase the mixer speed to medium and add the dry ingredients in 3 additions until the batter is smooth.
- 7) Divide the batter among the muffin cups and bake in the oven for 12 to 15 minutes or until a toothpick inserted into the center of the cupcakes comes out clean. Remove the pan from the oven and transfer them to a wire rack. Allow the cupcakes to cool thoroughly.

For the Snickerdoodle Frosting

- 1) Combine the brown sugar, confectioner's sugar and butter in a bowl and using a hand mixer, beat the ingredients together at medium speed until smooth.
- 2) Add the rest of the ingredients to the bowl and beat at medium speed until incorporated and smooth.
- 3) Spread the frosting over the cooled cupcakes, sprinkle a pinch of the raw sugar on top and serve.