

# *Organic Cinnamon Roll Breakfast Cupcakes with Cinnamon Buttercream Frosting:*

## Cupcakes:

1 ¼ c. organic all-purpose flour  
4 Tbsp organic white cane sugar  
2 tsp baking powder  
¼ tsp salt  
½ c + 2 Tbsp organic whole milk  
1 egg lightly beaten  
¼ c (1/2 stick) organic butter (melted)  
½ tsp pure vanilla extract

## Cinnamon Swirl:

2 Tbsp organic light brown sugar  
¾ tsp organic cinnamon

## Cinnamon Buttercream Frosting:

½ c. (1 stick) organic butter, unsalted and softened  
1 c. organic powdered sugar  
2 Tbsp cream cheese, softened  
2 Tbsp organic whole milk  
¼ tsp pure vanilla extract  
½ tsp organic cinnamon (or more to taste)

## *Directions:*

### For the breakfast cupcakes:

1. Preheat oven to 350°F. Line cupcake tins with paper liners, or spray with nonstick cooking spray.
2. In a medium bowl, combine flour, sugar, baking powder, and salt.
3. In a separate bowl, whisk together the milk and the egg. Add in the butter and vanilla. Note: using room temperature ingredients will provide a smoother batter.
4. Make a well in the dry ingredients and pour the wet mixture into the well. Mix only until combined.
5. Blend “cinnamon swirl” ingredients in a small separate bowl. Pour the swirl mixture on top of the batter, and fold in gently. Do not stir too much – the “swirl” should be visible throughout the batter.
6. Drop spoonfulls of batter into the prepared muffin tins.
7. Bake for 20-25 min, or until a toothpick inserted into the center of the cake comes out clean.
8. Cool cakes on a wire rack. When cool, frost with cinnamon buttercream frosting.

### For the frosting:

1. Cream softened butter and cream cheese together in a mixer bowl with paddle attachment.
2. Slowly add powdered sugar, vanilla, and cinnamon.
3. Add milk slowly, one tablespoon at a time, until desired consistency is reached. Add more milk for a thinner frosting.