

Cinnamon Cupcakes

Adapted from Penzeys catalogue

Yield: 24 regular size cupcakes; 48 mini cupcakes; or one 9x13 cake

6 tablespoons butter
1 cup sugar
3 eggs
2 tsp vanilla
1 cup milk
1 cup all-purpose flour
1 cup cake flour
3 tsp baking powder
1 tsp cinnamon
½ tsp salt

Directions

1. Preheat oven to 375. Line cupcake pan with paper liners. Set aside.
2. In medium bowl, whisk together the flour, baking powder, cinnamon and salt. (Flour should be measured by loosely spooning flour into measuring cup.)
3. In bowl of a stand mixer, cream butter. Gradually add sugar and cream until fluffy. Add eggs, beat well. Add vanilla and milk. Gradually add dry ingredients to creamed mixture and beat till smooth.
4. Pour into cupcake cups, 2/3 full, and bake at 375 for 18 - 20 minutes. Remove cupcakes from pan and cool on wire racks. Then sift powdered sugar mixed with cinnamon over cupcakes.