

Huggen®  
— KIDS —  
Cooking  
CLUB 



**SERVES: 12**

**PREP TIME: 20 MIN**

**COOK TIME: 13–15 MIN,  
PLUS COOLING TIME**

**SKILL LEVEL:** 

**REQUIRES USE OF:**



**CINNAMON & SUGAR CUPCAKES**

**INGREDIENTS:**

**For layering:**

1½ tablespoons cinnamon

4 tablespoons sugar

**For batter:**

2 cups all-purpose flour

1 teaspoon baking powder

1 teaspoon baking soda

2 tablespoons cinnamon

1/2 cup butter, room temperature

1/2 cup sugar

2 large eggs

1/4 cup plain Greek yogurt

1½ cups applesauce, unsweetened

2 tablespoons pure vanilla extract

1/2 cup milk, room temperature

**ITEMS TO GATHER:**

apron

measuring cups

measuring spoons

oven-safe mitts

small spoon

mixing spoon

hand mixer

ice cream scoop

small bowl

medium mixing bowl

large mixing bowl

silicone baking cups

wire cooling rack

12-cup muffin tin



## GET COOKIN'!

### INSTRUCTIONS:

Place all your ingredients, prep and cooking tools on the counter near your cooking area.

Preheat oven to 350°F.

Place 12 silicone baking cups into a 12-cup muffin tin and set aside.

In a small bowl, using a small spoon, mix together the cinnamon and sugar (for layering) and set aside.

In a large mixing bowl add the flour, baking powder, baking soda and cinnamon. Combine thoroughly using a mixing spoon. Set aside.

In a medium mixing bowl, add the butter, sugar, eggs, yogurt, applesauce, and vanilla. Combine thoroughly using a hand mixer.

Add the wet ingredients from the medium mixing bowl into the dry ingredients in the large mixing bowl. Mix together until just combined using a hand mixer.

Using a hand mixer on the lowest speed, slowly incorporate the milk into the batter mixture.

Using an ice cream scoop or small measuring cup, add the batter mixture into the bottom 1/4 of each silicone baking cup. Add a layer of the cinnamon and sugar mixture, another layer of the batter and top with a light dusting of the cinnamon and sugar mixture. The silicone baking cups should only be filled 3/4 way to prevent spillage.

Using oven-safe mitts, carefully open the preheated oven, place the muffin tin on the center rack and bake for 13–15 minutes.

Using oven-safe mitts, carefully open the oven and remove the muffin tin. Let rest for 10 minutes before transferring the individual cupcakes onto a cooling rack.

Once completely cool, top each cupcake with Cinnamon Buttercream Frosting (see recipe below).

### ENJOY!

### CINNAMON BUTTERCREAM FROSTING

1½ cups butter, room temperature

1 tablespoon cinnamon

2 teaspoons vanilla extract

5 cups powdered sugar

Using a hand mixer on a high speed, beat the butter together until fluffy. Add cinnamon and vanilla extract to the fluffy butter.

Slowly add in the powdered sugar and continue to combine with a hand mixer until fully incorporated.

Yields enough frosting to top 12 cupcakes.