

● RECIPE COLLECTION ●

DARLA JO'S SNICKERDOODLE CUPCAKES

1 1/3 cups granulated sugar, divided
2 teaspoons ground cinnamon
1 cup all-purpose flour
1 cup cake flour
1 teaspoon baking powder
1/2 teaspoon cream of tartar
1/2 teaspoon salt
1/4 teaspoon baking soda
1/2 cup unsalted butter, softened
2 large eggs, at room temperature
1 tablespoon pure vanilla extract
1 cup buttermilk, at room temperature

Preheat the oven to 350 degrees Fahrenheit. Prepare a muffin pan with cupcake liners or generously grease. Combine 1/3 cup of the granulated sugar with the cinnamon in a small bowl and set aside.

In another bowl, fully combine the all-purpose flour, the cake flour, baking powder, cream of tartar, salt, and baking soda.

In a large bowl, cream together the butter and the remaining cup of sugar until smooth. Mix in the eggs and vanilla and blend another couple of minutes. Blend in the flour mixture, then the buttermilk.

To create layers of cinnamon sweetness to the cupcakes, fill each of the liners with about a tablespoon of the batter, then sprinkle about 1/2 teaspoon of the sugar-cinnamon mixture over it, fill with another tablespoon or so of batter, and top with another half teaspoon of sugar-cinnamon mixture.

Bake about 25 minutes, or until a toothpick comes out with moist crumbs. Allow to cool completely before topping with Cinnamon Frosting (see separate recipe). Yields 18 cupcakes.

