

# Churro Cupcakes

Poetry & Pies

**prep time:** 15-20 minutes (includes frosting)

**bake time:** 15-18 minutes

**total time:** 38 minutes (plus cooling time)

**servings:** 24



## Ingredients

- 2 cups plus 2 tablespoons (289g) all-purpose flour, sifted
- 2 teaspoons (8g) baking powder
- ½ teaspoon (3g) ground sea salt (kosher salt)
- 2 teaspoons (5g) [ground cinnamon](#) (can reduce if you only want a hint)
- ¾ cup (1 ½ sticks or 6 ounces) unsalted European style butter, room temperature
- 1 cup (213g) packed light brown sugar (can sub dark, but it will make the cake denser)
- ½ cup (100g) granulated white sugar
- 3 large eggs, room temperature
- 1 tablespoon (13g) [pure vanilla extract](#)
- 2 tablespoons (30g) avocado, grape seed, or vegetable oil
- 1 cup (236ml) whole milk, room temperature
- one batch [cinnamon spice buttercream](#) (see [this post](#) for other great frosting options)
- ¼ cup (50g) granulated sugar and 1 teaspoon (4g) cinnamon, for topping

## Instructions

1. Preheat oven to 325F/165C. Line two [cupcake](#) pans with [cupcake liners](#).
2. Using a [large fine mesh sieve](#), sift and whisk together the flour, baking powder, cinnamon, and salt. Set aside.

3. In the bowl of a stand mixer fitted with the paddle attachment (or a large mixing bowl using a hand mixer), beat the butter on high for about 30 seconds, until smooth. Add the brown sugar and white sugar and beat on high until light and fluffy, about 2-3 minutes. Scrape the bowl halfway through.
4. Add the eggs, one at a time, beating on medium until well-combined and scraping the bowl between each addition. Add the vanilla and oil and beat on medium again until fully combined. If needed, beat on high for a few seconds just until smooth (room temperature ingredients help it come together more easily).
5. Add  $\frac{1}{2}$  of the flour mixture and mix on low *just* until combined. Then, add the milk and beat on low *just* until combined. Don't worry if it looks a little separated. Add the remaining flour, mixing *just* until *barely* combined. After it's all added, scrape the bowl then turn the mixer to medium for 1-2 seconds to help smooth it out. Don't mix it too long. It doesn't have to be silky smooth, just not separated or curdled looking (it's not curdled, it's just that this type of batter sometimes has that separated look).
6. Divide evenly between your cupcake pans, filling each liner between  $\frac{2}{3}$  and  $\frac{3}{4}$  full. Bake for 15-18 minutes, until a toothpick inserted in the middle comes out clean. Check early, though, as ovens and climate can drastically alter bake time. Cool in the pans for at least 5-10 minutes then remove to a cooling rack until completely cool.
7. Frost as desired once the cupcakes are fully cooled (I used a [1M piping tip](#)).
8. Mix together the  $\frac{1}{4}$  cup sugar and 1 teaspoon cinnamon. Sprinkle a bit on top of each frosted cupcake.

*Enjoy!*

*Cupcakes will last, on the counter, for 3-5 days.*