

Cinnamon Toast Crunch Cupcakes

Yield: about 26 Cupcakes **Total Time:** 2 hour

Ingredients:

For the Cupcakes:

- 3 cups all purpose flour
- 4 tsp baking powder
- ½ tsp salt
- 2 tsp ground cinnamon
- 2 cup granulated sugar
- 1 cup unsalted butter, softened (2 sticks)
- 4 eggs
- 2 tsp vanilla extract
- 1 ⅓ cup whole milk
- ⅓ cup granulated sugar + 1 tbsp cinnamon, mixed
- 1 ½ cup Cinnamon Toast Crunch cereal

For the Frosting:

- 2 ¼ cups granulated sugar
- ¾ tsp cream of tartar
- 9 egg whites
- ⅜ cup water
- 1 ½ tsp vanilla extract
- ¾ cup Cinnamon Toast Crunch cereal

Directions:

For the Cupcakes:

1. Preheat oven to 350°F. Line muffin tin with cupcake liners and set aside.
2. Mix flour, baking powder, salt, and cinnamon.
3. In a separate bowl, cream butter and sugar together until light and fluffy. Add in eggs, one at a time. Then, add vanilla. Scrape down sides as needed.
4. Alternate adding in dry ingredients and milk, starting and ending with flour.
5. Fill cupcake liners ⅓ of the way. Sprinkle 1 tsp of mixed cinnamon sugar and 3-4 pieces of Cinnamon Toast Crunch. Then, fill cupcakes with batter until about ¾ full.
6. Sprinkle top with more cinnamon sugar. Bake for 18-20 minutes, until golden brown. Allow one hour to cool before frosting.

For the Frosting:

1. Set up a double boiler**
2. Bring the water in the pot to a simmer. Combine sugar, cream of tartar, water, and egg whites in bowl over pot.
3. Whisk over medium heat until the mixture is 160°F, which will take around 3-6 minutes. If a thermometer is not available, take mixture off heat after 4 minutes. Make sure to whisk the entire time to prevent the eggs from scrambling.
4. Remove from heat and beat for 6-7 minutes. Beat in the vanilla and continue whisking. The frosting should be a glossy white and form stiff peaks.
5. To assemble, put frosting on cupcakes. The frosting can be a little sticky, so I chose to simply pipe a dollop. Then, top off with a little cinnamon sugar and Cinnamon Toast Crunch.

