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FLAVORS

## FAVORITE

a recipe that we've tested, tasted and approved

### Hot Cinnamon Cupcakes

Recipe type: Cupcakes

Prep time: 20 mins

Cook time: 15 mins

Serves: 16



#### CUPCAKE:

- 1 box white cake mix, plus ingredients on back of box
- 1 tsp. Superior Hot Cinnamon Flavor
- 2 tsp. Superior Vanilla Flavor
- 1 cup Red Hot candies, coarsely crushed

#### RED FROSTING:

- 2 sticks butter, softened
- 2 tsp. Superior Hot Cinnamon Flavor
- 1 (32 oz.) bag powdered sugar
- 1/2 c. Red Hot candies, crushed
- Sprinkles, if you'd like
- Cinnamon Lips gummies, optional

Preheat your oven to 350 degrees F. Line a muffin tin with about 16 paper liners; set aside. In a large bowl, prepare the cake mix according to package directions. Once the batter has come together, stir in the extracts and Red Hot candies until combined. Portion the batter evenly among the muffin cups, filling about  $\frac{3}{4}$ " full. Bake for approx. 13-15 minutes or until a toothpick inserted near the center comes out mostly clean; cool the cupcakes completely. In the bowl of a stand mixer, beat the butter and extract together until smooth. Gradually add the powdered sugar, about a cup at a time, until frosting is light and fluffy. Add in the food coloring. Taste-test the frosting mixture to make sure the cinnamon flavor is strong enough -- if not, add a little more. Fold the Red Hot candies into the frosting. Fill a piping bag with a large round tip with the frosting and pipe high onto cooled cupcakes. Sprinkle with Valentine's sprinkles, and if you'd like, the Cinnamon Lips gummies. Store leftover cupcakes airtight in the fridge for a couple of days.

Enjoy!