

# OFFICIAL BREEDERS' CUPCAKE: CINNAMON ROLL

*Recipe courtesy of Annette Starbuck, founder of The Goodie Girls*



## CUPCAKE INGREDIENTS

1 1/8 cup All Purpose Flour  
1 cup Cake Flour  
1/2 teaspoon Salt  
2 teaspoons Baking Powder  
3/4 cup Butter (unsalted – room temp)  
1 cup Brown Sugar (packed)  
4 Large Eggs (room temp)  
1 1/2 teaspoon Vanilla Extract  
3/4 cup Buttermilk (room temp)

## FROSTING INGREDIENTS

1/2 cup Butter (unsalted – room temp)  
3/4 cup Cream Cheese (room temp)  
2 cups Powdered Sugar (sifted)  
1 teaspoon Vanilla Extract  
Heavy Cream as needed

## FILLING INGREDIENTS

1 cup Butter  
1 cup Brown Sugar  
1 tablespoon Cinnamon

## CUPCAKE DIRECTIONS

1. Preheat oven to 350 degrees. Line 12 cupcake pans.
2. Combine Flours, Salt, & Baking Powder in a bowl and set aside (dry mix). Combine Vanilla and Buttermilk and set aside (liquid mix).
3. Cream Butter and Brown Sugar together on Medium speed for 5 minutes. Add eggs 1 at a time and incorporate completely (about 2 minutes).
4. Add half of the dry mix and all liquid mix and blend on low speed for 1 minute. Turn mixer off and scrape down sides. Add remaining dry mixture and turn mixer back on low speed until fully incorporated. DO NOT OVERMIX. Should take no longer than 2 minutes.
5. Scoop Mixture 3/4 full into Cupcake Pans and bake for 18-22 minutes until a toothpick comes out clean. Cool completely.

## **FILLING DIRECTIONS**

In a small saucepan over medium heat, melt butter with brown sugar and cinnamon.  
Stir until combined and pourable but not boiling. Remove from heat and cool to room temperature.

## **FROSTING DIRECTIONS**

In a large bowl, beat together the butter and cream cheese with an electric mixer. With the mixer on low speed, add the powdered sugar a cup at a time until smooth and creamy. Beat in the vanilla extract.  
Use heavy cream to adjust the thickness if desired.

## **ASSEMBLY**

Core middle out for filling (can use a butter knife or cupcake corer). Fill with Cinnamon Roll Filling.  
Frost with Cream Cheese Frosting as desired and sprinkle with cinnamon sugar.  
We also topped with a Cinnamon Drizzle (you can find at local stores).