



Lady in Red Hot Cinnamon Cupcakes

Serving Size: Makes about 18 cupcakes

INGREDIENTS

For cupcakes:

- 1 cup Red Hots® cinnamon candies or cinnamon imperials, coarsely crushed
- 1 box white cake mix, plus ingredients on back of box
- 2 tsp LorAnn Oils vanilla extract

For frosting:

- 2 sticks butter, softened
- 1 tsp LorAnn Oils vanilla extract
- 8 drops LorAnn Oils Super-Strength Cinnamon Flavoring
- 32 oz. powdered sugar
- Heavy cream or milk (if needed to thin frosting)
- LorAnn Oils pink or red liquid or gel food coloring
- Red sanding sugar or decorative sprinkles for garnish



INSTRUCTIONS

1. Preheat oven to 350° F. Line standard-size muffin tins with 18 paper liners and set aside.
2. Place cinnamon candies in a plastic bag and place on cutting board. Coarsely crush with a heavy meat tenderizer or hammer.
3. In a large bowl, prepare the cake mix according to package directions. Once the batter has come together, stir in the LorAnn Oils vanilla extract and crushed cinnamon candies until combined.
4. Fill the muffin cups to about two-thirds full (a 2-inch ice cream scoop works well). Bake in oven for 14–18 minutes or until a toothpick inserted near the center comes out clean. Cool cupcakes in tin for 5 minutes, then remove to racks to cool completely.
5. While cupcakes cool, make the frosting. In a large bowl, beat butter, vanilla and LorAnn Oils Cinnamon Flavoring until smooth. Gradually beat in powdered sugar. If frosting seems too thick, add cream or milk, starting with 1 Tbsp and continuing until frosting is light and fluffy enough to be piped. Add in food coloring until desired color is achieved.
6. Fill a pastry bag with frosting and pipe onto the cooled cupcakes using a large round or fluted tip. Sprinkle cupcakes with red sanding sugar or decorative sprinkles. Store cupcakes in airtight container in the refrigerator.

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