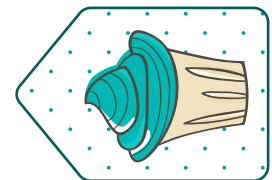
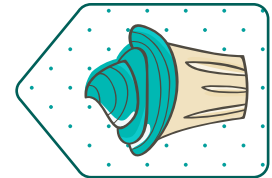




# LollyChops.com

## Cupcake Week 2009

Instructions: Print on heavy card stock paper.  
Make at least ~~two~~ batches or face serious cupcake shortages.  
SIX



## CINNAMON ROLL CUPCAKES

- 2 ¼ tsp. or 1 packet (1/4 oz./7 g each) dry active yeast
- ½ cup granulated sugar, divided
- 1 cup warm milk (110 degrees Fahrenheit)
- 2 eggs, room temperature
- 1/3 cup butter, melted
- 1 tsp. salt
- 4 ½ cups bread flour
- 1 cup brown sugar, packed
- 2 ½ Tbsp. ground cinnamon
- 1/3 cup butter, softened

1. Dissolve the yeast and ¼ cup of the granulated sugar in the warm milk in a large bowl and let stand for about 10 minutes until foamy.
2. Mix in the eggs, butter, salt, and other ¼ cup of granulated sugar. Add flour and mix until well blended and the dough forms a ball. Put in a bowl, cover and let rise in a warm place until doubled in size (about one hour).
3. After the dough has doubled in size, turn it out onto a lightly floured surface, cover and let rest for 10 minutes. In a small bowl, combine brown sugar and cinnamon. Line cupcake pan with cupcake liners (I like to double them up because these cinnamon rolls are so moist), and lightly spray over the top of them with cooking spray.
4. Roll dough into a 12x22 inch rectangle. Spread dough with 1/3 cup butter and sprinkle evenly with sugar/cinnamon mixture. Roll up dough and cut into 24 rolls (I use a length of dental floss—works like a charm!).
5. Place each roll in a cupcake liner. Cover and let rise until nearly doubled, about 30 minutes. Meanwhile, preheat oven to 400 degrees Fahrenheit.
6. Bake rolls in preheated oven until golden brown, about 10–12 minutes. Let rolls cool completely before frosting (or else the frosting will melt and slide off).

- Frosting
  - 2 (8-oz.) packages cream cheese, softened
  - ½ cup butter, softened
  - 2 ½ cups sifted confectioners' sugar
  - 2 tsp. vanilla extract
- In a medium bowl, cream together the cream cheese and butter until creamy. Mix in the vanilla, then gradually stir in the confectioners' sugar. Store in the refrigerator after use.

Makes 24 cupcakes

recipe source:  
<http://www.lafujimama.com>

