



Gluten Free



From our kitchen to yours.

Cinnamon Roll Cupcakes with Honey Whipped Cream

EQUIPMENT NEEDED:

Large and small mixing bowls, rubber spatula, measuring spoons, measuring cups, muffin pan, non-stick cooking spray, electric mixer

INGREDIENTS:

For the cupcakes:

1 box Bloomfield Farms® Cake Mix
3 large eggs
¼ cup milk
2 tsp. gluten free vanilla

1 stick (1/2 cup) butter, melted
¾ cup brown sugar
2 tsp. ground cinnamon

For the whipped cream:

1 ½ cups heavy cream, very cold
3 Tbsp. powdered sugar
½ tsp. vanilla
2 Tbsp. honey

PROCEDURE:

For Cupcakes:

1. Preheat oven to 350° F.
2. Lightly coat pans with non-stick spray.
3. Combine eggs, butter, milk, vanilla in a mixing bowl until smooth.
4. Slowly add cake mix, brown sugar and cinnamon. *Do not over-mix.*
5. Spoon batter into cupcake tins until ¾ full.
6. Bake for 23-25 minutes. Allow to cool before topping with whipped cream.

For Whipped Cream:

1. Combine all ingredients in small mixing bowl with hand mixer on medium power setting. Whipped cream is ready when soft peaks hold their shape.
2. Garnish with a dusting of cinnamon.

Makes approximately 18 cupcakes