



Cosmic Cinnamon Swirl Cupcakes + Asteroid Cinnamon Crunch + Milky Way Glaze

By Erin Fletter

Prep Time 40 / **Cook Time** 20 / **Serves** 6 - 12

Shopping List

DAIRY AND EGGS

- 1 egg **** (see allergy subs below) ****
- 3/4 to 3 3/4 C whole milk (3 C for optional drink) **** (see allergy subs below) ****
- 2 T butter **** (see allergy subs below) ****
- 4 oz cream cheese **** (see allergy subs below) ****

PANTRY

- 1 1/4 C all-purpose flour **** (see allergy subs below) ****
- 2 tsp baking powder
- 3/8 tsp salt
- 2 tsp pure vanilla extract **** (see allergy subs below) ****
- 1/2 C granulated sugar
- 1/2 C vegetable oil
- 1/2 C brown sugar
- 1 1/2 T ground cinnamon
- 1/2 C rolled oats **** (see allergy subs below) ****
- 1/2 C powdered sugar

Fun-Da-Mentals Kitchen Skills

swirl: to create a swirl design by lightly stirring a food with a toothpick, or other cooking or eating utensil, in a circular or other pattern.

toast: to brown and crisp food in a heated skillet or oven, or in a toaster.

wet vs dry: to mix wet and dry ingredients separately before combining them: dry ingredients are flours, leavening agents, salt, and spices; wet ingredients are those that dissolve or can be dissolved (sugar, eggs, butter, oils, honey, vanilla, milk, and juices).

whip: to beat food with a whisk or mixer to incorporate air and produce volume.

whisk: to beat or stir ingredients vigorously with a fork or whisk to mix, blend, or incorporate air.

toast: to brown and crisp food in a heated skillet or oven, or in a toaster.

swirl: to create a swirl design by lightly stirring a food with a toothpick, or other cooking or eating utensil, in a circular or other pattern.

whip: to beat food with a whisk or mixer to incorporate air and produce volume.

Equipment

- Skillet
- Dry measuring cups
- Measuring spoons
- Heat-resistant spatula or wooden spoon
- Large mixing bowl
- Electric handheld mixer
- Spoon (for drizzling)
- Saucepan
- Liquid measuring cup
- Muffin pan
- Paper cupcake liners (optional)
- Medium mixing bowl
- Whisk
- Toothpicks or fork for swirling

Ingredients

Cosmic Cinnamon Swirl Cupcakes

- 1 1/4 C all-purpose flour **** (for GLUTEN ALLERGY sub gluten-free/nut-free flour + increase milk and sugar—more info below)****
- 2 tsp baking powder
- 1/4 tsp salt
- 1 egg **** (for EGG ALLERGY sub oil + increase baking powder—more info below)****
- 1/2 C whole milk **** (for DAIRY ALLERGY sub dairy-free/nut-free milk)****
- 1 tsp pure vanilla extract **** (for GLUTEN ALLERGY use certified gluten-free pure vanilla extract, not imitation vanilla flavor—check label)****
- 1/2 C sugar
- 1/4 C + 2 to 3 T vegetable oil
- 1/4 C brown sugar
- 1 T ground cinnamon

Asteroid Cinnamon Crunch

- 1/2 C rolled oats **** (for GLUTEN ALLERGY sub gluten-free/nut-free oats)****
- 1 tsp ground cinnamon
- 1 pinch salt
- 1 T vegetable oil
- 2 T butter **** (for DAIRY ALLERGY sub dairy-free/nut-free butter, like Earth Balance, or a nut-free oil, like vegetable oil)****
- 2 T brown sugar

Milky Way Glaze

- 4 oz cream cheese **** (for DAIRY ALLERGY omit or sub dairy-free/nut-free cream cheese, like Daiya)****
- 1/2 C powdered sugar
- 2 T whole milk **** (for DAIRY ALLERGY sub dairy-free/nut-free milk)****
- 1/2 tsp pure vanilla extract **** (for GLUTEN ALLERGY use certified gluten-free pure vanilla extract, not imitation vanilla flavor—check label)****

Creamy Moon Milk

- 3 C whole milk **** (for DAIRY ALLERGY sub dairy-free/nut-free milk)****

1/4 tsp pure vanilla extract ******(for GLUTEN ALLERGY use certified gluten-free pure vanilla extract, not imitation vanilla flavor—check label)******

1 T brown sugar

1 pinch ground cinnamon

Food Allergen Substitutions

Cosmic Cinnamon Swirl Cupcakes

Gluten/Wheat: For 1 1/4 C all-purpose flour, substitute 1 1/4 C gluten-free/nut-free all-purpose flour + increase milk to 1 C + increase sugar to 3/4 C. Use certified gluten-free pure vanilla extract, not imitation vanilla flavor.

Egg: For 1 egg, substitute 1/4 C oil + increase baking powder to 1 T.

Dairy: Substitute dairy-free/nut-free milk for whole milk.

Asteroid Cinnamon Crunch

Gluten/Wheat: Substitute gluten-free/nut-free oats.

Dairy: Substitute dairy-free/nut-free butter, like Earth Balance, or a nut-free oil, like vegetable oil.

Milky Way Glaze

Dairy: Omit cream cheese or substitute dairy-free/nut-free cream cheese, like Daiya. Substitute dairy-free/nut-free milk.

Gluten/Wheat: Use certified gluten-free pure vanilla extract, not imitation vanilla flavor.

Creamy Moon Milk

Dairy: Substitute dairy-free/nut-free milk.

Gluten/Wheat: Use certified gluten-free pure vanilla extract, not imitation vanilla flavor.

Instructions

Cosmic Cinnamon Swirl Cupcakes

preheat + measure + mix + whisk

Preheat the oven to 375 F. Into a large mixing bowl, measure and add **1 1/4 cup flour**, **2 teaspoons baking powder**, and **1/4 teaspoon salt**. Mix together! In a separate mixing bowl, crack **1 egg** and whisk

it. Then add **1/2 cup milk, 1 teaspoon vanilla extract, 1/2 cup sugar,** and **1/4 cup oil** to the beaten egg, and whisk!

combine + stir + grease + scoop + swirl

Add the dry ingredients to the wet ingredients and gently stir to combine, careful not to overmix. Grease a muffin pan (or line with paper cupcake liners) and scoop batter into the wells (fill them about halfway). Make the Cinnamon Swirl (next step) and add a teaspoon of the mixture to the middle of each unbaked cupcake, then use a toothpick or tines of a fork to swirl it into the batter.

cinnamon swirl + bake

In a small mixing bowl, mix together **1/4 cup of brown sugar, 1 tablespoon cinnamon,** and **2 to 3 tablespoons oil.** Add a teaspoon of this mixture to the top of each cupcake before baking, then swirl with a toothpick or tines of a fork to create a “galaxy” design. Bake cupcakes for 15 to 18 minutes, or until an inserted toothpick comes out clean. Drizzle with Dreamy Glaze and Asteroid Cinnamon Crunch (see recipes)! They're out of this world!

Asteroid Cinnamon Crunch

measure + stir

Measure and stir together **1/2 cup of oats, 1 teaspoon cinnamon,** and **1 pinch of salt.**

heat + add + toast

In a skillet, heat **1 tablespoon of oil** over low heat. Add the oats, cinnamon, and salt and stir to toast for 30 seconds.

add + melt + stir + spread

Scoot the oats to the edge of the skillet and add **2 tablespoons of butter** and **2 tablespoons of brown sugar** to the middle of the skillet and let them melt together. Bring the oats back into the melted butter and sugar and stir them around until they're nice and coated, spreading the granola into an even layer at the end.

turn off + cool

Turn off the skillet and let the granola cool. It will harden a bit as it cools! Put Asteroid Cinnamon Crunch on top of Cosmic Cinnamon Swirl Cupcakes and Milky Way Glaze (see recipes)!

Milky Way Glaze

combine + whip + swirl

Add **4 ounces of cream cheese, 1/2 cup of powdered sugar, 2 tablespoons of milk,** and **1/2 teaspoon of vanilla extract** to a mixing bowl. Using a hand mixer, whip together ingredients, starting on slow speed so the sugar doesn't fly up, then increasing the speed until whipped into a smooth glaze, adding a tiny bit more milk or powdered sugar to get the right consistency. Drizzle the glaze over baked

cupcakes in a swirly pattern and top with Asteroid Cinnamon Crunch!

Creamy Moon Milk

measure + combine

Measure and combine **3 cups milk**, **1/4 teaspoon vanilla extract**, **1 tablespoon brown sugar**, and **1 pinch of cinnamon** in a saucepan.

simmer + dissolve

Bring milk to a simmer and allow sugar to dissolve, stirring and cooking for about 2 minutes.

cool + pour

Then cool slightly and pour into cups!

Featured Ingredient: Cinnamon!

Hi! I'm Cinnamon!

"Did you know that I'm a spice that comes from the inner bark of certain trees?! You can add me to both sweet and savory foods. Recipes generally call for ground cinnamon, but you can also use cinnamon sticks, dried strips of my bark that curl into a tube shape, to flavor apple cider, stews, curries, and more. Just don't forget to remove the stick before serving! And, what's more, I can make your kitchen and home smell wonderful!"

History

Some people say the best kind of cinnamon, referred to as the "true cinnamon" and called Ceylon, is native to an island southeast of India called Sri Lanka. It has a more subtle flavor than other types. The most common cinnamon in use today, though, is derived from Cassia, which originated in China.

Cinnamon is an ancient spice. It was imported to Egypt in about 2000 BCE. The ancient Egyptians used cinnamon together with myrrh to embalm the dead. They considered cinnamon to be more valuable than gold!

Anatomy & Etymology

Cinnamon is the inner bark of some tree species of the genus *Cinnamomum*. Cinnamon trees can grow about 60 feet tall.

Cinnamon farmers begin to harvest cinnamon when the tree reaches two years old. They cut the tree back so that shoots form from the stump. After one more year, the farmers strip the outer bark from the shoots and set the peels out to dry in the sun.

When the bark dries, it curls into "quills," which are the sticks that are cut and sold as cinnamon sticks. They can also be ground into powdered cinnamon, which is how much of the cinnamon we see is sold in stores. So, what do a porcupine and a cinnamon tree have in common? They both grow quills! The word "cinnamon" comes from late Middle English derived from the Old French form, "cinnamome," from the Greek "kinnamon." The Greek was borrowed from a Phoenician word, which was similar to the related Hebrew word "qinnāmōn."

How to Pick, Buy, & Eat

Cinnamon is harvested twice a year, immediately after the rainy season. The humidity in the air makes the bark peel more easily.

The bark is typically peeled by hand by skilled peelers.

The quality of cinnamon is judged by the thickness of the bark, the appearance of the quills (broken or whole), the aroma, and the flavor.

Cinnamon is a spice used to add flavor to a variety of dishes. For example, it may be added to desserts, chocolate, toast (in cinnamon sugar), fruit (especially apples), roasted veggies, soups, tea, and hot cocoa. It's also good in savory dishes like Bavarian pot roast, Moroccan chicken, and Indian curry.

Nutrition

It is best to eat cinnamon in small doses in its ground form, sprinkling it on top of food or adding a small teaspoon to food. Eating too much cinnamon could cause adverse health effects.

Cinnamon has one of the most recognizable scents. Its pungent, spicy smell is due to the chemical called "cinnamaldehyde." This chemical is considered an antioxidant that has some anti-inflammatory and antibacterial properties.

Cinnamon is believed to regulate the sugar in our blood and possibly lower cholesterol; however, study findings aren't clear.

Cinnamon oil can keep mosquitoes away! It kills mosquito larvae and probably repels adult mosquitoes, too.