



French Toast Cupcakes

My daughter, Kristin, found this recipe on Pinterest and made it for us. These cupcakes were so good, she became the designated cupcake maker in our house. For nearly every special occasion in the past few years, these were the go-to cupcakes for the Casanave family. Since Kristin is off to school and busy, busy, I now take over the cupcake making duties. They are a special treat every time.

Makes 20 to 24 cupcakes

- 1 package plain yellow cake mix (I use Duncan Hines)
- 1 package (3.4 ounces) vanilla instant pudding mix
- 1 1/4 cups whole milk
- 3/4 cup vegetable oil
- 3 large eggs
- 1 tablespoon ground cinnamon

DIRECTIONS

Preheat oven to 350°F. Line 24 cupcake cups with paper liners. Set the pans aside. Mix cake mix, pudding packet, milk, oil, eggs, and cinnamon in a large mixing bowl. Blend with an electric mixer until smooth (approximately 2 minutes). Spoon batter into

each lined cupcake cup, filling it 2/3 full.

Bake approximately 15-20 minutes, until an inserted toothpick comes out clean. Remove the pans from the oven and place them on wire rack. Cool completely before frosting.

Maple Syrup Frosting

3 cups powdered sugar

1 8-ounce package cream cheese, room temperature

1/2 cup (1 stick) unsalted butter, room temperature

2 tablespoons pure maple syrup (preferably Grade B)

Sift powdered sugar into a medium sized bowl. Mix cream cheese and butter with electric mixer until smooth. Add powdered sugar and maple syrup and beat until smooth. Top with some brown sugar sprinkles, or for an additional crunch, top with Special K Cinnamon Brown Sugar Crunch cereal. Yum!