Cinnamon Raisin Cupcakes

Cupcake

1 1/2 cups all-purpose flour
1 1/2 tsp baking powder
1 tsp ground cinnamon
1/2 cup (1 stick) salted butter, softened
3/4 cup sugar
2 large eggs
1 tsp pure vanilla extract
1/2 cup plus 2 tbl milk
1/2 cup raisins

Frosting

1/2 cup (1 stick) salted butter, softened
4 oz cream cheese, softened
2 cups powdered sugar
1 tsp vanilla extract

Directions:

—Heat the oven to 375°F.
—Line a 12-cup muffin tin with paper liners.
—In a medium bowl, mix together the flour, sugar, baking powder, cinnamon, and raisins.
—In a large bowl, mix the eggs, butter, and vanilla.
—Add the flour mixture and mix until smooth.
—Divide the batter evenly among the muffin cups.
—Bake until golden brown and a toothpick inserted in the center of a cupcake comes out clean (18 to 20 minutes).
—Transfer the cupcakes to a wire rack to cool completely before frosting.

—**To make frosting:** In a large bowl, beat together the butter and cream cheese with an electric mixer. With the mixer on low speed, add the powdered sugar a cup at a time until smooth and creamy. Beat in the vanilla extract. Frost cupcakes as you wish.
—**Optional:** Mix a little cinnamon & sugar together to sprinkle on top of the frosting. Use extra raisins as ants and cinnamon sticks as branches for more elaborate decorating.

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