

## RumChata Cupcakes

### Ingredients:

1/2 cup butter (1 stick, at room temperature)  
1 1/2 cups sugar  
2 cups flour  
2 tsp baking powder  
1/2 teaspoon salt  
1 cup RumChata  
1 tsp vanilla extract  
1 tsp cinnamon  
4 egg whites

### Directions:

1. Preheat oven to 350\*
2. Combine sugar & butter and beat until fluffy.
3. Mix together flour, baking powder, salt, & cinnamon; set aside.
4. Mix the RumChata & vanilla together; set aside.
5. Starting with the flour and alternating, add in the flour mixture and RumChata mixture into the butter and sugar.
6. In a clean mixing bowl, beat egg whites until soft peaks form (this will be easiest in an electric mixer).
7. Fold egg whites in to the batter – do not do this in an electric mixer, use a spatula.
8. Fill cupcake liners.
9. Bake for 20 minutes.

## RumChata Cream Cheese Frosting

### Ingredients:

12 ounces of cream cheese (1 1/2 packages, at room temperature)  
1/2 cup of butter (1 stick, at room temperature)  
1/2 tsp of vanilla  
5 tbsp of RumChata  
1/2 package of confectioners sugar (about half a pound)  
cinnamon (optional)

### Directions:

1. Combine butter and cream cheese until smooth.
2. Add vanilla.
3. Slowly add confectioners sugar.
4. Mix in RumChata.
5. Frost and decorate as desired.