The churro cupcake can be made using a yellow or white box cake mix with some modifications. However, you can also use the recipe I’ve provided. You can download it from the link above.

The cupcake:

\*If you’re using a box caked mix, you’ll need to add a few tablespoons of cinnamon, and 1 pack of vanilla instant pudding.

1 ½ Cups of all-purpose flour

1 ½ teaspoons cinnamon

½ Cup of unsalted butter, softened

1 Cup of sugar

2 Eggs

2 Teaspoons of vanilla extract

¼ Cup of vegetable oil

½ Cup of milk

\*Bake at 350 for roughly 14-16 minutes, or until thoroughly cooked

The frosting

\*I use a cinnamon-vanilla buttercream, but you can substitute any icing you wish

1 Cup of unsalted butter, softened

2 ½ Cups of confectioner’s sugar

1-2 Teaspoons of milk

1 Teaspoon of vanilla extract

1-2 Tablespoons of cinnamon (to taste)

\*Depending on the consistency, you may want to chill the frosting before you frost

Decoration:

1. Pipe the cinnamon buttercream onto the cupcakes using any style you wish
2. Mix together cinnamon and sugar using a 1-2 ratio respectively
3. Sprinkle cinnamon-sugar mixture over the top of the frosted products