

Oatmeal Chocolate Chip Cupcakes

Recipe from How Sweet Eats

INGREDIENTS:

- 1 large egg
- 3/4 cup loosely packed brown sugar
- 2 t vanilla extract
- 1/2 cup (1 stick) unsalted butter, melted + cooled
- 1 1/4 cups all-purpose flour
- 1 1/4 t baking soda
- 1/2 cup rolled oats
- 1/4 t salt
- 1/4 t cinnamon
- 2 T milk
- 1/2 cup mini chips

DIRECTIONS:

1. Preheat your oven 350F and line a few mini cupcake tins with paper liners.
2. In a large bowl, whisk together the egg and brown sugar. Add vanilla and butter and stir until combined. Mix in the flour, baking soda, rolled oats, salt and cinnamon. Mix in milk and fold in chocolate chips.
3. Divide batter between paper-lined cups filling 1/2-3/4 of the way with batter. Bake for 9-12 minutes or until set and golden.
4. Cool on a wire rack before frosting.

Cookie Dough Frosting

Recipe adapted from Annie's Eats

INGREDIENTS:

- 1 1/2 sticks unsalted butter (12 T), at room temperature
- 6 T light brown sugar, packed
- 1 3/4 cups confectioners' sugar
- 1/2 cup all-purpose flour
- heaping 1/4 t salt
- 1 1/2 T milk
- 1 1/4 t vanilla extract
- mini semisweet chocolate chips to top

DIRECTIONS:

1. Beat together the butter and brown sugar with an electric mixer until creamy. Mix in confectioners' sugar until smooth. Beat in the flour and salt. Mix in the milk and vanilla until smooth and well blended.
2. Frost the cupcakes generously, sprinkling with mini chocolate chips.