



RECIPE

rhino

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Cinnamon Buttercream Frosting

This homemade cinnamon buttercream frosting is smooth, creamy, and filled with warm cinnamon spice for a cozy homemade flavor. Whether you're frosting spice cakes, pumpkin desserts, cupcakes, cookies, or other baked treats, this easy buttercream adds the perfect finishing touch.



PREP TIME
10 min



TOTAL TIME
10 min



TEMPERATURE
—



YIELD
Frosts one 2-layer
9×13-inch cake, one
9×13-inch cake, or
about 24 cupcakes.

INGREDIENTS

- ½ cup salted butter, softened
- 2½ cups powdered sugar, measured then sifted
- 1–2 tablespoons heavy cream, more or less as needed
- 1 teaspoon pure vanilla extract
- ½–1 teaspoon ground cinnamon, to taste
- Pinch of salt

RHINO TIP



For the smoothest finish on layer cakes, apply a thin crumb coat first, refrigerate the cake for 15–20 minutes, then spread on the final layer of frosting.

STEP-BY-STEP INSTRUCTIONS

1



Whip the butter.

In the bowl of a stand mixer fitted with the paddle attachment, beat the softened butter on medium speed until smooth and creamy. Add the vanilla extract and cinnamon, then mix until well combined.

2



Add the powdered sugar.

Gradually add the sifted powdered sugar, about 1 cup at a time, mixing well after each addition.

3



Adjust the consistency.

Add the heavy cream, 1 tablespoon at a time, until the frosting reaches your desired consistency. Taste and add additional cinnamon or a pinch of salt if desired.

4



Finish the frosting.

Beat for another 2–3 minutes until light and fluffy. Spread or pipe onto cakes, cupcakes, cookies, or other cooled desserts.

TIPS & VARIATIONS

1. Adjust the Spice –

Start with ½ teaspoon of cinnamon for a milder flavor or increase to 1 teaspoon for a bolder cinnamon kick.



2. Add Color –

A tiny amount of brown or ivory gel food coloring can create a warm bakery-style appearance.



3. Flavor Variations –

Add a pinch of nutmeg, allspice, or cloves for a warm spice blend, or a splash of maple extract for extra fall flavor.



4. Decorating Tools –

An offset spatula makes it easier to spread frosting smoothly on cakes, while a piping bag fitted with your favorite decorating tip creates beautiful swirls and borders.



5. Storage –

Refrigerate leftover frosting in an airtight container. Bring it to room temperature, then beat briefly before using.



Family favorites, one recipe at a time.

