Cinnamon Roll Cupcakes

2 1/4 teaspoons dry active yeast or 1 packet

1/2 cup granulated sugar divided

1 cup warm milk

2 large eggs room temperature

1/3 cup butter melted

1 teaspoon salt

4 cups bread flour

Filling

1 cup rainbows sprinkles

1 cup brown sugar packed

2 1/2 Tablespoons ground cinnamon

1/3 cup butter softened

Icing

1/2 cup powdered sugar

1 teaspoon vanilla

1-2 Tablespoons milk

Combine yeast, 1/4 cup sugar and milk.  Allow to sit for 10 minutes until foamy.

Add yeast mixture to remaining ingredients in mixer.  Knead 5 minutes.

Place in a greased bowl, cover with plastic wrap.

Let rise until doubled in size or about 1 hour.

Stretch dough into a rectangle on a floured countertop.

Brush with softened butter.

Spread sprinkles over butter.

Combine cinnamon and brown sugar.

Sprinkle cinnamon sugar over sprinkles.

Roll dough, starting with a long side.

Slice roll into 1" pieces.

Place cinnamon rolls in large, greased muffin tins.

Let rise for 1 hour.

Bake 12 minutes at 400.

Combine icing ingredients.

Drizzle over warm cinnamon rolls.  Add additional sprinkles.