

Magnolia Bakery Cupcakes

Make authentic Magnolia Bakery vanilla cupcakes at home with fluffy cake and signature buttercream frosting. Famous NYC bakery recipe.

20 min

PREP

40 min

COOK

1h

TOTAL

8

SERVINGS

Medium

DIFFICULTY

Magnolia Bakery Cupcakes

Ingredients

- 2.5 cup flour
- 1 tbsp baking powder
- 2 cup unsalted butter
- 1 cup granulated sugar
- 4 cup powdered sugar
- 2 egg
- 1.5 cup milk
- 2 tsp vanilla extract

Instructions

- 1 Prepare for baking**
Preheat oven to 175°C (350°F). Line 24 muffin cups with paper liners.
- 2** Sift together 2.5 cups cake flour and 2 cups all-purpose flour in a medium bowl. Set aside.
- 3 Make cupcake batter**
Beat 1 cup butter in a large bowl with electric mixer on medium speed until light and fluffy, about 3 minutes.
- 4** Gradually add 4 cups sugar and beat until well combined, about 2 minutes.
- 5** Add 2 eggs one at a time, beating well after each addition until fully incorporated.
- 6** Combine 1.5 cups milk with 2 teaspoons vanilla extract in a measuring cup.
- 7** Add flour mixture in three additions alternating with milk mixture in two additions, beginning and ending with flour. Beat just until combined after each addition, about 30 seconds per addition.
- 8 Bake cupcakes**
Fill cupcake liners 3/4 full with batter using an ice cream scoop or large spoon.
- 9** Bake for 20-25 minutes until tops are golden and a toothpick inserted in center comes out clean or with just a few moist crumbs.
- 10** Cool cupcakes in pans for 15 minutes, then transfer to wire racks and cool completely before frosting, about 1 hour.

Tips

Sift both flours together through a fine-mesh strainer to prevent lumps and ensure even mixing throughout the batter.

Add eggs one at a time and beat well after each addition to create a smooth, well-emulsified batter that won't curdle.

Alternate adding dry ingredients and milk in three additions, beginning and ending with flour mixture to prevent overmixing.

Fill cupcake liners only 3/4 full to prevent overflow and ensure even baking with perfectly domed tops.

Test doneness by inserting a toothpick in the center - it should come out with just a few moist crumbs attached.

Cool cupcakes completely before frosting to prevent the buttercream from melting and sliding off.

Beat buttercream for the full 5 minutes to achieve the signature light, fluffy texture that makes proper peaks.

Store unfrosted cupcakes in airtight containers at room temperature for up to 5 days or freeze for up to 3 months.