

## Elegant Pink Buttercream Cupcakes - A Pretty Treat for Every Occasion

Elegant Pink Buttercream Cupcakes



**OVEN**  
**350°F**

**TIME**  
**4 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

For the Cupcakes:

- 1 1/2 cups all-purpose flour
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/2 cup unsalted butter, softened
- 3/4 cup granulated sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- 1/2 cup milk

For the Pink Buttercream Frosting:

- 1 cup unsalted butter, softened
- 3 cups powdered sugar
- 2 tablespoons heavy cream
- A few drops of pink food coloring (gel preferred for vibrant color)

Ingredient Swaps & Tips:

Flour: You can substitute with cake flour for an even more tender crumb.

Milk: Buttermilk adds extra richness and moisture.

Food coloring: Use beet powder for a natural pink hue if you want to skip synthetic dyes.

Decorations: Sprinkles, pearls, or edible glitter can elevate the look instantly-similar to what we use in this Unicorn Poke Cake.

Instructions:

Tips for Success:

**Room Temp Ingredients:** Make sure butter, eggs, and milk are at room temperature for the best texture.

**Don't Overmix:** Mix until just combined to keep the cupcakes tender.

**Use Gel Coloring:** A little goes a long way and gives vibrant, even color without thinning the frosting.

**Fancy Finishing:** Use a star piping tip for bakery-style swirls.

**Serving Suggestions & Pairings:**

Baby showers or birthday parties

Tea parties with delicate snacks

Pairing with Grasshopper Pie for a contrast of flavors

Sharing alongside Hot Chocolate Cookie Cups during the winter holidays

**Storage & Make-Ahead Tips:**

**Storage:** Keep in an airtight container at room temp for 2 days or refrigerate for up to 5 days.

**Freeze:** Freeze unfrosted cupcakes for up to 2 months. Thaw and frost fresh.

**Make Ahead:** Frosting can be made up to 3 days in advance and stored in the fridge. Bring to room temp and beat again before piping.

**More Recipes You'll Love:**

## DIRECTIONS

1. **1. Prep:**Preheat oven to 350°F (175°C). Line a muffin tin with 12 cupcake liners.
2. **2. Mix Dry Ingredients:**In a medium bowl, whisk together flour, baking powder, and salt. Set aside.
3. **3. Cream Butter & Sugar:**In a large bowl, beat the softened butter and granulated sugar until light and fluffy (3-4 minutes).
4. **4. Add Eggs & Vanilla:**Beat in the eggs one at a time, then stir in vanilla extract.
5. **5. Combine Wet & Dry:**Alternately add the dry ingredients and milk to the butter mixture, starting and ending with the dry. Mix until just combined.
6. **6. Bake:**Divide batter evenly into liners (about 2/3 full each). Bake for 18-20 minutes or until a toothpick inserted comes out clean.
7. **7. Cool:**Let cupcakes cool in the pan for 5 minutes, then transfer to a wire rack to cool completely.
8. **8. Make the Frosting:**Beat softened butter until creamy. Gradually add powdered sugar, then heavy cream and vanilla. Beat until fluffy. Add pink food coloring and mix until desired shade is achieved.
9. **9. Frost:**Pipe or spread the frosting on the cooled cupcakes. Decorate with sprinkles or pearls for a magical touch.
10. **Tips for Success:** Room Temp Ingredients: Make sure butter, eggs, and milk are at room temperature for the best texture.
11. **Don't Overmix:** Mix until just combined to keep the cupcakes tender.
12. **Use :** Gel Coloring: A little goes a long way and gives vibrant, even color without thinning the frosting.

13. Fancy : Finishing: Use a star piping tip for bakery-style swirls.
14. Serving Suggestions & Pairings: These cupcakes are perfect for:
15. Baby showers or birthday parties
16. Tea parties with delicate snacks
17. Pairing with : Grasshopper Pie for a contrast of flavors
18. Sharing alongside : Hot Chocolate Cookie Cups during the winter holidays
19. Storage & Make-Ahead Tips: Storage: Keep in an airtight container at room temp for 2 days or refrigerate for up to 5 days.
20. Freeze: Freeze unfrosted cupcakes for up to 2 months. Thaw and frost fresh.
21. Make : Ahead: Frosting can be made up to 3 days in advance and stored in the fridge. Bring to room temp and beat again before piping.
22. More Recipes You'll Love: If you're into gorgeous, fun bakes, don't miss these fan-favorites:
23. Rainbow : Sprinkle Cookies
24. Easter : Cookies
25. Unicorn : Poke Cake

## TIPS FOR SUCCESS

Room Temp Ingredients: Make sure butter, eggs, and milk are at room temperature for the best texture.

Don't Overmix: Mix until just combined to keep the cupcakes tender.

Use Gel Coloring: A little goes a long way and gives vibrant, even color without thinning the frosting.

Fancy Finishing: Use a star piping tip for bakery-style swirls.

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/elegant-pink-buttercream-cupcakes-a-pretty-treat-for-every-occasion/>