

## These Copycat Magnolia Bakery Cupcakes Taste Just Like the Real Thing

light, fluffy, buttery, and topped with a rich, creamy frosting



**OVEN**  
**350°F**

**TIME**  
**15 min**

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### INGREDIENTS

For the Cupcakes:

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

For the Classic Buttercream Frosting:

- 3 cups powdered sugar
- 2 tablespoons whole milk
- Food coloring (optional, for signature Magnolia pastel colors)

How to Make Copycat Magnolia Bakery Cupcakes:

1. Preheat the Oven:
2. Mix the Dry Ingredients:
3. Cream the Butter and Sugar:
4. Add the Eggs and Vanilla:
5. Combine with Dry Ingredients and Milk:
6. Fill the Cupcake Liners:
7. Bake Until Golden:

How to Make Magnolia Bakery Buttercream Frosting:

1. Beat the Butter:
2. Add the Sugar and Milk:

### 3. Add Vanilla and Color (Optional):

#### Assembling the Cupcakes:

Use a spatula or piping bag to generously frost the cooled cupcakes.

Garnish with sprinkles, edible pearls, or enjoy them as is!

#### My Best Tips for Perfect Magnolia-Style Cupcakes:

Use room-temperature ingredients - Ensures even mixing and a smooth batter.

Don't overmix - Overbeating can make cupcakes dense instead of fluffy.

Sift powdered sugar for the frosting - This prevents lumps and creates a silky texture.

Chill the frosting slightly - Makes piping and spreading easier.

#### What to Serve with Magnolia Bakery Cupcakes:

A hot cup of coffee or tea - Perfect for an afternoon treat.

## DIRECTIONS

1. **Preheat the Oven:** Preheat your oven to 350°F (175°C) and line a 12-cup muffin tin with cupcake liners.
2. **Mix the Dry Ingredients:** In a medium bowl, whisk together the flour, baking powder, and salt. Set aside.
3. **Cream the Butter and Sugar:** In a large mixing bowl, beat the butter and sugar with a hand mixer or stand mixer until light and fluffy (about 2-3 minutes).
4. **Add the Eggs and Vanilla:** Beat in the eggs, one at a time, followed by the vanilla extract.
5. **Combine with Dry Ingredients and Milk:** Gradually add the dry ingredients, alternating with the milk, mixing just until combined.
6. **Fill the Cupcake Liners:** Scoop the batter evenly into the lined cupcake tin, filling each about 2/3 full.
7. **Bake Until Golden:** Bake for 18-20 minutes, or until a toothpick inserted in the center comes out clean. Let cool completely before frosting.
8. **Beat the Butter:** In a large mixing bowl, beat the butter until creamy and smooth.
9. **Add the Sugar and Milk:** Gradually add the powdered sugar, alternating with milk, and beat until light and fluffy.
10. **Add Vanilla and Color (Optional):** Mix in the vanilla extract, then add food coloring if desired for Magnolia Bakery's signature pastel look.
11. **Assembling the Cupcakes:** Use a spatula or piping bag to generously frost the cooled cupcakes.
12. **Garnish with sprinkles, edible pearls, or enjoy them as is!**

13. My Best Tips for Perfect Magnolia-Style Cupcakes: Use room-temperature ingredients - Ensures even mixing and a smooth batter.
14. Don't overmix - Overbeating can make cupcakes dense instead of fluffy.
15. Sift powdered sugar for the frosting - This prevents lumps and creates a silky texture.
16. Chill the frosting slightly - Makes piping and spreading easier.
17. What to Serve with Magnolia Bakery Cupcakes: A hot cup of coffee or tea - Perfect for an afternoon treat.
18. A scoop of vanilla ice cream - For an extra indulgent dessert.
19. Fresh berries on the side - A refreshing contrast to the sweet frosting.
20. FAQs: Can I make these cupcakes ahead of time? Yes! Store unfrosted cupcakes in an airtight container at room temperature for 2 days or in the fridge for up to 5 days.
21. Can I freeze these cupcakes? Absolutely! Freeze unfrosted cupcakes in a freezer-safe bag for up to 3 months. Thaw overnight before frosting.
22. Can I use cake flour instead of all-purpose flour? Yes! Using cake flour will give the cupcakes an even lighter, softer texture.
23. These : Copycat Magnolia Bakery Cupcakes are light, fluffy, buttery, and absolutely delicious, making them the perfect homemade treat. Whether you're recreating a favorite bakery experience or baking for a celebration, these cupcakes are sure to impress.
24. Give them a try and let me know how they turn out!

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

Original recipe: <https://chefmaniac.com/these-copycat-magnolia-bakery-cupcakes-taste-just-like-the-real-thing/>