

How to Make Fluffy Pistachio Cupcakes That Melt in Your Mouth

Why You'll Love These Pistachio Cupcakes



OVEN
350°F

TIME
20 mins

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INGREDIENTS

For the Cupcakes:

- 1 ½ cups all-purpose flour
- 1 cup sugar
- 1 box (3.4 oz) instant pistachio pudding mix
- 1 ½ tsp baking powder
- ½ tsp baking soda
- ½ tsp salt
- ½ cup unsalted butter, softened
- ¾ cup whole milk
- 3 large eggs
- 1 tsp vanilla extract
- ½ cup finely chopped pistachios

For the Pistachio Frosting:

- 1 cup unsalted butter, softened
- 2 cups powdered sugar
- 3 tbsp instant pistachio pudding mix
- 2-3 tbsp heavy cream (adjust for desired consistency)

Crushed pistachios for garnish

How to Make Pistachio Cupcakes (Step-by-Step):

1. Preheat & Prep:
2. Prepare the Cupcake Batter:
3. Bake the Cupcakes:
4. Make the Pistachio Frosting:
5. Decorate the Cupcakes:

6. Enjoy!:

My Tips for the Best Pistachio Cupcakes:

Use high-quality pistachios - Look for unsalted, raw pistachios for the best flavor. Toasting them lightly before chopping enhances their nutty taste.

Don't overmix the batter - Overmixing can make cupcakes dense instead of light and fluffy. Stir just until combined.

Adjust frosting consistency - If the frosting is too thick, add more heavy cream (a teaspoon at a time). If it's too thin, add a little more powdered sugar.

Chill before serving - Letting the frosted cupcakes chill in the fridge for 20-30 minutes helps the flavors meld together beautifully.

What to Serve with Pistachio Cupcakes:

With coffee or tea - Pistachio pairs wonderfully with a cup of espresso or a light herbal tea.

Drizzled with white chocolate - Melted white chocolate over the frosting adds an elegant touch.

As a dessert platter - Serve them alongside other nutty treats like almond cookies or baklava for a Mediterranean-inspired dessert spread.

FAQs (From My Kitchen to Yours):

DIRECTIONS

1. **Preheat & Prep:** Preheat your oven to 350°F (175°C) and line a muffin tin with cupcake liners.
2. **Prepare the Cupcake Batter:** In a medium bowl, whisk together the flour, sugar, pistachio pudding mix, baking powder, baking soda, and salt.
3. In a separate large bowl, beat the softened butter until creamy. Add the eggs, vanilla extract, and milk, and mix until smooth. Gradually add the dry ingredients into the wet ingredients, stirring until combined. Fold in the chopped pistachios for extra crunch and flavor.
4. **Bake the Cupcakes:** Fill each cupcake liner about $\frac{3}{4}$ full with batter. Bake for 18-20 minutes, or until a toothpick inserted into the center comes out clean. Allow the cupcakes to cool completely before frosting.
5. **Make the Pistachio Frosting:** In a mixing bowl, beat the softened butter until light and fluffy. Add the powdered sugar, pistachio pudding mix, and vanilla extract, then mix until combined. Slowly add heavy cream, one tablespoon at a time, until the frosting reaches your desired consistency-creamy and spreadable but firm enough to pipe.
6. **Decorate the Cupcakes:** Once the cupcakes are completely cool, pipe or spread the pistachio frosting on top. Sprinkle with crushed pistachios for extra crunch and an elegant finish.
7. **Enjoy!:** These cupcakes are best enjoyed fresh, but they can be stored in an airtight container at room temperature for up to two days or in the refrigerator for up to five days.
8. **My Tips for the Best Pistachio Cupcakes:** Use

high-quality pistachios - Look for unsalted, raw pistachios for the best flavor. Toasting them lightly before chopping enhances their nutty taste.

9. Don't overmix the batter - Overmixing can make cupcakes dense instead of light and fluffy. Stir just until combined.
10. Adjust frosting consistency - If the frosting is too thick, add more heavy cream (a teaspoon at a time). If it's too thin, add a little more powdered sugar.
11. Chill before serving - Letting the frosted cupcakes chill in the fridge for 20-30 minutes helps the flavors meld together beautifully.
12. What to Serve with Pistachio Cupcakes: These cupcakes are a delightful treat on their own, but here are some fun ways to serve them:
13. With coffee or tea - Pistachio pairs wonderfully with a cup of espresso or a light herbal tea.
14. Drizzled with white chocolate - Melted white chocolate over the frosting adds an elegant touch.
15. As a dessert platter - Serve them alongside other nutty treats like almond cookies or baklava for a Mediterranean-inspired dessert spread.
16. FAQs (From My Kitchen to Yours): Q: Can I use homemade pistachio paste instead of pudding mix?A: Yes! If you prefer a more natural option, blend $\frac{1}{2}$ cup of pistachios with a tablespoon of honey and a splash of milk to create a paste. Use this in place of the pudding mix.
17. Q: Can I make these cupcakes gluten-free?A: Absolutely! Substitute a gluten-free all-purpose flour blend in a 1:1 ratio, and make sure the pudding mix is gluten-free.
18. Q: Can I freeze these cupcakes?A: Yes! You can freeze unfrosted cupcakes for up to three months. Just thaw at room temperature before frosting and serving.
19. Q: Do I have to use pistachio pudding mix in the frosting?A: Not necessarily! You can replace it with ... cup finely ground pistachios and a teaspoon of vanilla extract for a more natural flavor.
20. Why You Need to Try These Pistachio Cupcakes: If you're a fan of nutty desserts, these Pistachio Cupcakes are a must-try. They're light, buttery, and full of real pistachio flavor, topped with the creamiest frosting that's just the right balance of sweet and nutty.
21. Give them a try and let me know how they turn out! And if you put your own twist on them-maybe adding a white chocolate drizzle or filling them with pistachio cream-I'd love to hear about it. Happy baking!

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

Original recipe: <https://chefmaniac.com/how-to-make-fluffy-pistachio-cupcakes-that-melt-in-your-mouth/>