

# Magnolia Bakery Kekleri

Make authentic Magnolia Bakery cupcakes at home with this easy recipe. Fluffy vanilla cupcakes topped with signature buttercream frosting.

20	40	60	8	Medium
HAZIRLIK DK	PIRME DK	TOPLAM DK	PORSIYON	ZORLUK

## Magnolia Bakery Kekleri

## Malzemeler

- 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

## Yapılışı

- Prepare for baking**  
Preheat oven to 175°C (350°F). Line 12 standard cupcake cups with paper liners and set aside.
- Sift together 2½ cups flour, 1 tablespoon baking powder, and ½ teaspoon salt in a medium bowl. Set the dry mixture aside.
- Make the cupcake batter**  
Beat 1 cup butter in a large bowl with an electric mixer on medium speed until smooth and creamy, about 2 minutes.
- Gradually add 2 cups sugar to the butter, beating on medium speed for 3-4 minutes until the mixture is light, fluffy, and pale in color.
- Add 2 eggs one at a time, beating well after each addition until fully incorporated before adding the next.
- Add the flour mixture and 1½ cups milk alternately in three additions, beginning and ending with the flour mixture. Beat on low speed just until combined after each addition, scraping down the bowl as needed.
- Stir in 2 teaspoons vanilla extract until evenly distributed. Divide batter evenly among the prepared cupcake liners, filling each about ¾ full.
- Bake for 20-25 minutes until the tops are golden brown and a toothpick inserted in the center comes out clean. Cool in the pan for 15 minutes, then transfer cupcakes to a wire rack to cool completely.
- Make the buttercream**  
Beat the remaining 1 cup butter in a large bowl with an electric mixer on medium speed until smooth and creamy, about 2 minutes.

10 Add 4 cups powdered sugar, ¼ cup milk, and remaining vanilla extract. Beat on medium speed for 3-5 minutes until the frosting is light, fluffy, and thick enough to hold its shape when lifted with the beater.

11 **Frost the cupcakes**

Using an offset spatula, place a generous dollop of frosting on each completely cooled cupcake. Hold the cupcake in one hand and rotate while smoothing the frosting upward and outward to create Magnolia Bakery's signature peaked swirl.

## ?puçlar?

Sift flour before measuring to ensure accurate amounts and prevent lumps in your batter for the smoothest cupcake texture.

Add eggs one at a time and beat well after each addition to create proper emulsion and prevent curdling.

Let cupcakes cool completely to room temperature before frosting to prevent the buttercream from melting and sliding off.

Beat buttercream for the full 3-5 minutes to achieve the proper light, fluffy texture that holds its shape when piped.

Store finished cupcakes at room temperature in airtight containers for up to 3 days to maintain optimal texture and flavor.

Use an offset spatula and practice the signature swirl technique on parchment paper before frosting your cupcakes.

Fill cupcake liners only 2/3 full to prevent overflow and ensure even baking with perfect dome tops.