

Magnolia Bakery's Cupcakes

By Susan Campos

Total Time About 45 minutes

Yield 24 cupcakes

INGREDIENTS

1 cup (2 sticks) of unsalted butter, softened, plus extra for greasing pans

1¼ cups all-purpose flour, plus extra for dusting pans

1½ cups self-rising flour

1 cup milk

1 teaspoon vanilla extract

2 cups sugar

4 large eggs, at room temperature

PREPARATION

Step 1

Preheat the oven to 350 degrees. Line two 12-cup muffin tins with cupcake papers. Mix the flours together in a bowl. In a glass measure, mix the milk and vanilla.

Step 2

In a large bowl, cream the butter with an electric mixer at medium speed until smooth. Add the sugar gradually and beat until fluffy (about 3 minutes). Add the eggs one at a time, beating well after each addition. Gradually add the flour mixture, alternating with the milk and the vanilla, beating well after each addition. Spoon the batter into muffin cups about ¾ full.

Step 3

Bake until the tops of the cupcakes spring back when lightly touched, 20 to 22 minutes. Remove cupcakes from the pans and cool on a rack before icing.

ABOUT THIS RECIPE

You don't have to wait in line. You can make the famous West Village bakery's cupcakes at home. Don't forget the icing!