



Vanilla Cupcakes Plus

Page 1: Original recipe from Magnolia's, New York City (makes 24)

Page 2: Instructions to expand to 36 cupcakes + one 6-inch cake per Boston Mamas

For the original batch of 24:

Cupcakes:

2 sticks unsalted butter, room temperature

2 cups sugar

4 eggs

1 ½ cup self rising flour

1 ¼ cup all purpose flour

1 cup milk

1 teaspoon vanilla

1. Preheat oven to 350 degrees.
2. Line two 12-cup muffin tins with paper liners.
3. Cream butter until smooth. Add sugar and beat until fluffy. Beat in eggs.
4. Combine flours. Add to butter/sugar mixture in 4 parts, alternating with milk + vanilla.
5. Spoon batter into tins; bake about 20 minutes or until tester/toothpick comes out clean.
6. Remove cupcakes from pan and cool on rack.

Vanilla Icing:

2 sticks unsalted butter, room temperature

½ cup milk

2 teaspoons vanilla

8 cups confectionery sugar, split

1. Beat butter, milk, vanilla, and 4 cups of sugar in a bowl until smooth.
2. Gradually add remaining sugar one cup at a time until thick.
3. Add food coloring if desired.
4. Once cupcakes are completely cooled, ice cupcakes with a knife or by piping.

For 36 cupcakes + one 6-inch cake

1. Double the cupcake and icing recipes above. This is easy using a standing mixer (i.e., you can do each double batch all in one bowl); the bowl will be very full so I suggest using a low speed during the final mixing stages.
2. This process will work well with just 2 muffin racks, a timer, and a little staggered baking. Fill tray #1 (fill each cup about $\frac{3}{4}$ full) and put it in the oven immediately; fill tray #2 and put in oven. When tray #1 finishes, immediately turn out the cupcakes onto a cooling rack and let the muffin tin cool off (this doesn't take long). Fill tray #1 with the final cupcake batch and bake. While batches #2 and #3 finished, prep the cake pans.
3. Cut two pieces of wax paper to fit the bottom of the cake pans. Butter the sides and bottom of the cake pans and lay down the wax paper on the bottom of the pans. Butter the wax paper. Flour the pans, tapping out the excess.
4. Split the remaining batter between the two pans; bake until a toothpick comes out clean after being inserted in the center of the cake. I didn't time this, but I would check at 30 minutes then in 5-minute increments following.



Assembly & Decorating Tips

1. I actually think it is easier, neater, and prettier to pipe frosting (pictured). Use a pastry bag and a star tip with a wide mouth. For the cupcakes, pipe around the edges first and work your way in, finishing with a single point in the center. With a large tip this should result in a first outer row around the edge, a second inner row of about 5 pipings, and then the center point.
2. For the cake: For the bottom layer, use a serrated knife and trim off the cake dome so you have a flat top surface. That way your second layer will sit flat, versus balancing precariously on the bottom layer and leaving you to fill in the gaps with frosting.
3. Spread a spoonful of frosting on your cake plate to prevent slippage. Lay down the trimmed layer, Spread a generous layer of frosting on top then lay down the second layer.
4. Apply a thin coat of frosting on the top and sides of the cake. This is the “crumb coat” that holds the crumbs together, preventing them from emerging to the surface of your cake.
5. As pictured, I piped my cake to match the cupcakes, which looks fabulous. Start at the bottom and go around and around, keeping the piping close to the cake (i.e., so it's not sticking out so much that it starts to droop). If it is hot in your kitchen and the icing starts to melt, refrigerate the cake and pastry tube until the icing firms up a bit. Continue on and pipe around the top as with the cupcakes. I then also added one final piping row around the bottom for a finished look.