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# Easy Homemade Vanilla Cupcakes Recipe

★★★★★ 5 STARS FROM 33 REVIEWS

141 COMMENTS MAY 11, 2020

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This **Easy Homemade Vanilla Cupcakes Recipe** makes perfectly moist, completely irresistible cupcakes! These light and fluffy cupcakes are topped with creamy vanilla buttercream and topped with sprinkles for the ultimate sweet treat.



I'm a wife and mom to twin boys, a baby girl and a sweet black lab with a serious sweets addiction! Bring on the sugar!



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## MY FAVORITES

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- Chewy Sugar Cookies
- Vanilla Cupcakes
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- Gingerbread Cookies
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- Recipe

## SCRIPTURE I'M LOVING

“Be joyful in hope, patient in affliction, faithful in prayer.” ***Romans 12:12***

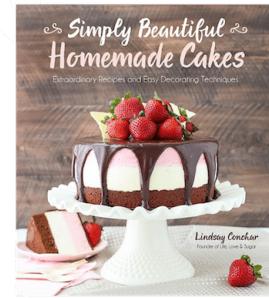


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Recipe**

## My Best Classic Vanilla Cupcake Recipe

These homemade vanilla cupcakes are a certified mood-booster. They're moist, fluffy and topped with a simple buttercream frosting that hits all the right notes. Pour a cold glass of milk or a hot cup of coffee then dig into one of

<https://www.lifeloveandsugar.com/easy-homemade-vanilla-cupcakes-recipe/>

these cupcakes for complete vanilla bliss.

Vanilla cupcakes may seem a little too “classic,” but honestly, sometimes that’s just what you need! You can make these cupcakes casual or fancy, so they’re a great treat to make for everything from birthday parties to lazy Saturday afternoons when you’re craving something sweet. I love the combination of moist vanilla cupcakes with silky smooth vanilla buttercream. I truly can’t say enough good things about these cupcakes!



**Homemade  
Moist  
Chocolate  
Cupcakes**



**Copycat  
Dairy Queen  
Ice Cream  
Cake**



**Easy Fluffy  
Homemade  
Waffles**



**Creamy Old  
Fashioned  
Rice  
Pudding**

## What Makes These Cupcakes Different From My Other Vanilla Cupcake Recipes?

If you're familiar with my recipes, you know that this is not the first time I've shared a recipe for vanilla cupcakes. I've spent countless hours making many, many cupcakes – and taste testing them too! It's a sacrifice, but someone had to do it, right? But my quest for the perfect vanilla cupcake has paid off. This version is absolutely perfect.

So how are they different?

These cupcakes are perfectly moist and light without the use of sour cream. Unlike this version, they use whole eggs instead of just egg whites, making them more velvety in texture. And even though I love this vanilla cupcake recipe, these new ones are made with butter instead of oil, which gives them an even nicer flavor.

This recipe uses a tried-and-true creaming method that's based on my delicious vanilla layer cake, too. So basically this easy cupcakes recipe is the result of everything I've learned over years of making vanilla cupcakes and cakes, all wrapped up in one simple recipe.



## Cupcake Ingredients

No need to make a stop at the grocery store for these cupcakes. They use basic ingredients that you most likely have in your pantry!

### For the Vanilla Cupcakes

Here's what you'll need to make the vanilla cupcakes:

- all-purpose flour
- baking powder
- salt
- unsalted butter
- sugar
- vegetable oil
- vanilla extract
- eggs
- milk

## For the Vanilla Buttercream Frosting

Here's what you'll need to make the creamy vanilla buttercream frosting:

- unsalted butter
- powdered sugar
- vanilla extract
- water or milk
- salt





## How to Make Vanilla Cupcakes

- 1. Preheat Oven & Prepare Dry Ingredients:** To start, preheat your oven to 350°F and insert liners into your cupcake pan. In a medium-sized bowl, combine flour, baking powder & salt and set aside.
- 2. Mix Wet Ingredients:** In a large bowl, add your butter, sugar, oil and vanilla extract, beating together until the mixture is light and fluffy. This will take no less than 3-4 minutes. You'll want to add your eggs next, one at a time, mixing after each until mostly combined. Scrape the sides of the bowl as needed to ensure all ingredients are well incorporated.
- 3. Combine Wet & Dry Ingredients:** Add half of your dry ingredients to the large bowl and mix until it's mostly

~~Ingredients to the large bowl and mix until it's mostly~~

combined. *Before you add the next half*, slowly add the milk and mix until well combined. The batter might look a little curdled, but don't worry! It's supposed to look like that at this stage.

**4. Combine Next Half of Dry Ingredients:** Add the rest of

your dry ingredients, scraping the sides of the bowl as necessary. Mix until smooth and combined, but make sure you *don't over-mix the batter*.

**5. Bake Your Cupcakes:** Fill the cupcake liners 3/4 full and

bake for 15-18 minutes, or until a toothpick inserted into the center comes out clean. Remove the cupcakes from the oven and let them cool on a cooling rack.

## Vanilla Buttercream for Cupcakes

This creamy vanilla buttercream frosting is super easy to make in one bowl. You may have noticed that these cupcakes are loaded with frosting. That's because **I made one and a half times the frosting called for in the recipe**. It's my personal opinion that you can never have too much frosting, especially when it comes to this particular vanilla buttercream. If you follow the recipe for these cupcakes, you'll end up with a more normal amount of frosting than what's pictured.

**1. Cream the Butter and Sugar:** Add butter to a large

mixing bowl and beat until smooth. Add half of the powdered sugar and mix until it's smooth and well combined.

**2. Add Milk or Water:** Add the salt and 1-2 tbsp of the

milk or water, mixing again until well combined. Then, add in your remaining powdered sugar and mix until

smooth. You can add more milk or water to alter the consistency if you'd like.

**3. Pipe the Frosting:** Pipe or spread your frosting onto your cupcakes, decorate to your liking and enjoy!

## Tips for the Best Vanilla Cupcakes

- **Make sure you cream the butter, sugar, oil and vanilla completely.** This will ensure that your cupcakes turn out perfect and that they're not too dense.
- **It's a good idea to add a bit more milk or water if your frosting comes out too thick.** Do this a little at a time to avoid thinning it out too much.
- **Let your cupcakes cool completely before you frost them.** If you don't, the buttercream will melt and all your pretty piping will be ruined. You want the frosting to stay smooth and velvety.





## Simple Decorating Ideas

It's not hard to make these cupcakes picture-perfect. But there are tons of easy ways to dress them up and make them even prettier!

- **Sprinkles:** Add your favorite festive sprinkles to make these cupcakes a beautiful party treat.
- **Fruit:** Top them with a slice of strawberry, a few blueberries or any other fruit of your choice.
- **Oreos:** Garnish these cupcakes with an Oreo cookie or sprinkle them with crushed Oreos!
- **Candy:** Make these cupcakes even sweeter by adding your favorite pieces of candy.
- **Pretzels:** Turn these cupcakes into a sweet and salty treat by adding crushed pretzels or mini pretzels.

If you're sprinkling a topping on the cupcakes, make sure to do it right after you pipe your frosting. This way, your sprinkles or crushed Oreos will stick perfectly!



## How to Store Frosted Cupcakes

If your cupcakes somehow last longer than one day, there's an easy way to store them without compromising their beauty. Just place them into an airtight container, and they'll stay good for up to three days in the fridge or at room temperature.

## Can I Freeze Cupcakes?

You can freeze the vanilla cupcakes before they are frosted. Cover each cupcake in plastic wrap, then place them in an airtight covered container or freezer safe Ziploc bag. They'll keep in the freezer for 2 months. Just make sure to thaw them in the fridge before serving!

## Can I Make the Frosting Ahead?

## Can I make the frosting ahead?

Yes! The frosting by itself will last 3-5 days if covered and refrigerated. Just scoop it into an airtight container and close it securely before placing it in the fridge. When you want to use it, bring it back to room temperature, stir it until smooth and use like you normally would.

[Read transcript](#)

 RECIPE

**Easy  
Homemade  
Vanilla  
Cupcakes**



# Recipe

★ ★ ★ ★ ★ 5 from 33

reviews



*Author:* Lindsay

⌚ *Prep Time:* 1 hour ⌚ *Cook Time:* 15 minutes

⌚ *Total Time:* 1 hour 15 minutes

Ψ *Yield:* 12 cupcakes 1x ━ *Category:* Dessert

▣ *Method:* Oven ━ *Cuisine:* American

PIN

## Description

This **Easy Homemade Vanilla Cupcakes Recipe** makes perfectly moist, completely irresistible cupcakes! These light and fluffy cupcakes are topped with creamy vanilla buttercream and topped with sprinkles for the ultimate sweet treat.

SCALE

1x

2x

3x

## Ingredients

### Vanilla Cupcakes

1 1/4 cups (163g) all-purpose flour

1 1/4 tsp baking powder

1 1/4 cup vanilla powder

1/4 tsp salt

6 tbsp (84g) unsalted butter, room temperature

3/4 cup (155g) sugar

2 tbsp (30ml) vegetable oil

1 1/2 tsp vanilla extract

2 large eggs

1/2 cup plus 2 tbsp (150ml) milk

### **Vanilla Buttercream Frosting**

1 cup (224g) unsalted butter, room temperature

4 cups (460g) powdered sugar

1 1/2 tsp vanilla extract

2–3 tbsp (30-45ml) water or milk

Pinch or two of salt

## **Instructions**

### **Vanilla Cupcakes**

- 1 Preheat oven to 350°F (176°C) and prepare a

cupcake pan with cupcake liners.

- 2 Combine the flour, baking powder and salt in a medium sized bowl and set aside.
- 3 Add the butter, sugar, oil and vanilla extract to a large mixer bowl and beat together until light in color and fluffy, about 3-4 minutes. Do not skimp on the creaming time.
- 4 Now it's time to add the eggs. Add the eggs one at a time, mixing until mostly combined after each. Scrape down the sides of the bowl as needed to be sure all ingredients are well incorporated.
- 5 Add half of the dry ingredients to the batter and mix until mostly combined.
- 6 Slowly add the milk and mix until well combined. The batter will look curdled, but that's ok.
- 7 Add the remaining dry ingredients and mix until well combined and smooth. Scrape down the sides of the bowl as needed to be sure all ingredients are well incorporated. Do not over mix the batter.
- 8 Fill the cupcake liners about 3/4 full and bake for 15-18 minutes or until a toothpick inserted into the center comes out clean.
- 9 Remove cupcakes from the oven and place on a cooling rack to cool.

### **Vanilla Buttercream Frosting**

- 1 Add the butter to a large mixer bowl and beat until smooth.
- 2 Carefully pour in about half of the powdered sugar and mix until smooth and well combined.

- 3 Add the vanilla extract and 1-2 tablespoons of the water or milk and the salt to the frosting and mix until well combined.
- 4 Add the remaining powdered sugar and mix until smooth. Add additional milk or water as needed to get the right consistency.
- 5 Pipe the frosting onto the cupcakes. I used Ateco tip 844.
- 6 Cupcakes are best when stored well covered for 2-3 days.

## Easy Homemade Vanilla Cupcakes



## Nutrition Facts

Serves 12

Amount Per Serving

Calories	474
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**Keywords:** vanilla cupcakes recipe, vanilla buttercream, best vanilla cupcake recipe, easy vanilla cupcake, moist vanilla cupcake, homemade vanilla cupcakes, best vanilla cupcakes



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SUBMIT COMMENT

Current ye@r \*

7.2.7

141 COMMENTS

OLDER COMMENTS

**LaTerra**

POSTED ON AUG 9, 2021 AT 1:24 PM

I tried your Vanilla cupcakes which uses a cup of water. VERY DELICIOUS. As for my husband, he thought they were too dense. Of all your Vanilla Cupcake Recipes, which would you prefer as being the most Spongy/Fluffy/Light. (In the words of my husband) lol.

**REPLY****Lindsay**

POSTED ON AUG 9, 2021 AT 3:25 PM

Glad you enjoyed them! This one that you left the comment on is my current favorite and newest of the recipes. I would call it the most fluffy/light of them all.

**REPLY****Aurore**

POSTED ON AUG 5, 2021 AT 7:12 AM

Can I substitute all purpose flour with cake flour?

**REPLY****Lindsay**

POSTED ON AUG 10, 2021 AT 10:36 AM

Technically yes, but it does change the texture of the cake.

**REPLY****nicola**

POSTED ON AUG 2, 2021 AT 7:23 AM

How many cupcakes does the recipe make

**REPLY****Lindsay**

POSTED ON AUG 10, 2021 AT 10:56 AM

About 12

[REPLY](#)**Wonder**

POSTED ON JUL 26, 2021 AT 5:57 PM

This is the delicious-cest vanilla cake ever! I didnt make cup cakes, I made a small cake and I took it out of here with a cream cheese frosting – My goodness! Thank you so kindly for your 5 star recipe.

★★★★★

[REPLY](#)**Joey Painter**

POSTED ON JUL 24, 2021 AT 1:09 PM

I always love love making cupcakes but normally its the one in the boxes already made u just bake it, because everytime i would make one from scratch it would never come out right, today I decided to give this recipe a try and UNBELIEVABLE, this was so easy and so quick AND the cupcakes actually were cupcakes lol!!! I loved how whipped the cake batter was, for a second i had thought i did something wrong but it turns out I did not. I encourage EVERYONEEE to try this recipe out, they were absolutely delicious and soo soo easy to make. Thanks for this recipe



★★★★★

[REPLY](#)**Cassie Cyphers**

POSTED ON JUL 10, 2021 AT 6:34 PM

mine were more like cornbread... I didn't eat the curdles you

<https://www.lifeloveandsugar.com/easy-homemade-vanilla-cupcakes-recipe/>

9/3/2021

Easy Homemade Vanilla Cupcakes Recipe | Moist, Fluffy & Perfect!

mine were more like cornbread...I didn't get the texture you described and I melted the butter which I read about in other recipes. I also sifted my flour. This happens a lot to me...moist is really hard for some reason...any tips. I tried not to overmix....

**REPLY**



**Lindsay**

POSTED ON JUL 12, 2021 AT 10:26 PM

Don't melt the butter. That may work in recipes where it's called for, but not this recipe. The butter needs to NOT be melted so that it can be creamed properly.

**REPLY**

**Danielle**

POSTED ON JUL 6, 2021 AT 9:18 AM

Love these cupcakes ! I wanted to try making a 3 layer cake. Should I double the recipe ?

**REPLY**

**Morgan Barreda**

POSTED ON JUL 3, 2021 AT 8:50 PM

I just want to say thank you for this recipe, it's really delicious and very easy to make.

★★★★★

**REPLY**

**Mandy**

POSTED ON JUN 23, 2021 AT 1:54 PM

<https://www.lifeloveandsugar.com/easy-homemade-vanilla-cupcakes-recipe/>

23/35

Could you give me the metric measures please. Thank you.

**REPLY**

**Linda**

POSTED ON JUN 19, 2021 AT 6:19 AM

I'm making 48 cupcakes for a party, half will be vanilla cupcakes that i plan on coring and filling with henry & henry's raspberry filling, will these cupcakes hold up to a filling? Thank you!

**REPLY**

**Ruth Donahue**

POSTED ON JUL 6, 2021 AT 7:22 AM

I have filled these cupcake with raspberry filling, lemon curd filling, and chocolate Bavarian cream with no trouble at all. They are delicious!

★★★★★

**REPLY**

**Lindsay**

POSTED ON JUL 6, 2021 AT 3:25 PM

So glad you've enjoyed them!

**Olivia**

POSTED ON MAY 11, 2021 AT 3:15 PM

The cupcakes are great, but this frosting 😊😊😊😊😊  
What would you say the shelf life of storing the frosting would be? Refrigerated or frozen.

**REPLY**

**Lindsay**

POSTED ON MAY 12, 2021 AT 6:53 AM

It should be fine refrigerated for about a month and frozen for about three months. Glad you enjoyed it!

**REPLY****Silvia Morgado**

POSTED ON MAY 3, 2021 AT 11:50 PM

Amazing recipe. I baked in my conventional oven for 15 mins. I made my cupcakes a bit smaller and they were perfect and fluffy. Thank you for sharing.

**REPLY****Trinity**

POSTED ON APR 24, 2021 AT 5:59 PM

I love these cupcakes so much and they are so soft and fluffy! Thank you for posting this recipe for everyone else to try!

**REPLY****Aurelene Beck**

POSTED ON APR 7, 2021 AT 1:19 PM

Can these be frozen and still be moist?

**REPLY****Lindsay**

POSTED ON APR 7, 2021 AT 4:01 PM

You can freeze them and then thaw them in

the fridge. They should still be fine. But as always, they are best when fresh.

[REPLY](#)

**Mya Scott**

POSTED ON APR 5, 2021 AT 2:00 PM

I love this recipe so much, thanks for sharing. I am planning to make these cupcakes for my sisters birthday tomorrow.

Where did you get those cupcake decorations? The sprinkles I mean. They are so beautiful on the cupcakes.

[REPLY](#)

**Lindsay**

POSTED ON APR 5, 2021 AT 2:01 PM

They are from sweetapolita.

[REPLY](#)

**Nelly Canza**

POSTED ON APR 3, 2021 AT 1:27 PM

I used to make cupcakes from a box, but since I found this recipe I haven't made boxed cupcakes. They are perfectly moist and have an amazing flavor. Good Job!

★★★★★

[REPLY](#)

**Sara**

POSTED ON APR 1, 2021 AT 4:33 PM

These cupcakes are so good. I'll make them all the time!  
Your instructions are very clear and are easy to understand.  
Thanks for sharing!  
Thanks,  
Sara

**REPLY**

**Nicole**

POSTED ON APR 1, 2021 AT 1:20 PM

Hi. Could I add orange zest and juice to make orange cupcakes?

**REPLY**

**Lindsay**

POSTED ON APR 1, 2021 AT 10:26 PM

That should be fine. You could replace a few tablespoons of milk with the orange juice. I also have this recipe for Orange Cream Cupcakes.

**REPLY**

**opal**

POSTED ON MAR 23, 2021 AT 9:25 PM

Something went wrong major fail

**REPLY**

**Kivas.Cakes**

POSTED ON MAR 19, 2021 AT 1:19 PM

I rarely leave feedback on recipes but I have to say that

9/3/2021

Easy Homemade Vanilla Cupcakes Recipe | Moist, Fluffy & Perfect!

finding this recipe was like hitting the baking jackpot! It is the BEST AND MOISTEST (if that's a word) vanilla cupcake  recipe out there! Everytime I make this for a client, I get rave reviews and I just thought you should know. (Some one straight up told me it's the best cake they have ever had! 😍 I'm not sure there is even any room for improvement but let us know if you do manage to improve it. Incredible work Lindsay 🥰 Bravo!

**REPLY**

### Mackenzie

POSTED ON MAR 17, 2021 AT 2:56 PM

Hi Lindsay, I love this recipe!! Best vanilla cupcake I've ever had! I do have a question though, I'm gonna be baking chocolate cupcakes as well in the next week and I'm curious if I can convert this recipe to chocolate so I'm not using two different recipes. Please let me know!

**REPLY**



### Lindsay

POSTED ON MAR 18, 2021 AT 8:05 AM

You could try replacing some flour with cocoa powder and adjusting the baking powder to use some baking soda as well. However, I'd definitely recommend my Homemade Chocolate Cupcakes. They are seriously the best and couldn't be easier to make.

**REPLY**

### Kari

POSTED ON MAR 16, 2021 AT 8:51 PM

This is an AMAZING recipe! I am allergic to dairy so I

<https://www.lifeloveandsugar.com/easy-homemade-vanilla-cupcakes-recipe/>

THIS IS AN AMAZING RECIPE! I AM ADDICTED TO IT ALREADY, SO I

subbed the milk with almond milk and the butter with dairy free butter and they still came out brilliant. My husband keeps sneaking them. I think my favorite part is that the yield is accurate! I've tried many recipes and they never fully fill the cupcake tins. Thank you for an amazing recipe, it's clear and easy to follow!

★★★★★

REPLY



Lindsay

POSTED ON MAR 17, 2021 AT 10:14 AM

So glad to hear that! Thanks, Kari!

REPLY

### Kara Lockhart

POSTED ON MAR 15, 2021 AT 3:50 PM

For some reason it didn't cook I kind of just boiled in the oven and didn't cook I was so excited to try it but It just didn't work out 😞

REPLY



Lindsay

POSTED ON MAR 18, 2021 AT 10:13 AM

Sounds to me like something was off with an ingredient. I'd make sure you added everything and measured it correctly. It sounds like maybe you had issues with the baking powder.

REPLY

**Erin**

POSTED ON MAR 4, 2021 AT 8:51 PM

If I make mini cupcakes with this recipe do you know what the cook time would be?

**REPLY****Lindsay**

POSTED ON MAR 6, 2021 AT 7:08 AM

Should be around 8 minutes or so.

**REPLY****Terri Hamilton**

POSTED ON FEB 18, 2021 AT 8:14 AM

I made your “The best Chocolate Cake recipe” it was so easy to make and it was the absolute best. I already have request to make this for birthday instead of buying a cake. I love your recipes!!!

**REPLY****Lindsay**

POSTED ON FEB 20, 2021 AT 5:58 AM

So glad to hear that!

**REPLY****Terri Hamilton**

POSTED ON FEB 15, 2021 AT 8:20 AM

Morning! noticed you said cream instead of milk. Are you using a heavy cream in place of the milk?

**REPLY****Lindsay**

POSTED ON FEB 17, 2021 AT 10:29 PM

You can use water, milk, cream – any of them are fine. But yes, I use heavy whipping cream when using cream.

**REPLY****Crista H**

POSTED ON FEB 14, 2021 AT 4:11 PM

These were great! Made them today for Valentine's Day. Curious if you have any lower calorie cupcake recipe recommendations?

★★★★★

**REPLY****Lindsay**

POSTED ON FEB 16, 2021 AT 6:06 AM

Glad you enjoyed them! I don't have lower calorie ones. I actually tried making a recipe several years ago and to really create something with significantly lower calories, you had to make changes that made a cupcake that was totally unappealing, in my opinion. So I didn't continue with it.

**REPLY****Allie**

POSTED ON FEB 14, 2021 AT 12:42 AM

Made these today, well last night (they kept great). Today I made the icing, and used your cupcake frosting tutorial to get fantastic little peaks! Amazing recipe, they are the perfect classic vanilla cupcake. Great flavour and texture, the icing got lots of compliments too. Thank you so much for sharing!

★★★★★

REPLY



Lindsay

POSTED ON FEB 14, 2021 AT 6:10 AM

So glad you enjoyed them!

REPLY

colton

POSTED ON FEB 10, 2021 AT 3:13 PM

i enjoyed them so much thanks for teaching us how to make them!!!!!!

★★★★★

REPLY

Sue Riggio

POSTED ON FEB 6, 2021 AT 7:44 PM

I made these for the Super Bowl. I colored the frosting with gel color & decorated with football flags & cupcake wrappers. They turned out so cute, great recipe!

★★★★★

REPLY

**Lindsay**

POSTED ON FEB 7, 2021 AT 5:51 AM

So glad you enjoyed them!

**REPLY****Shonal Rawat**

POSTED ON FEB 5, 2021 AT 8:04 AM

Perfect! Like your VANILLA CUPCAKES recipe. Looks Delicious! Thanks for sharing this recipe with us.

**★★★★★****REPLY****Karen M. Smith**

POSTED ON JAN 24, 2021 AT 11:54 AM

I made these once and they came out amazing!!! I am getting ready to make again, and I was wondering if I can add defrosted frozen strawberries into batter? If so, do I need to change any of the recipe?

**REPLY****Lindsay**

POSTED ON JAN 26, 2021 AT 10:26 AM

Glad you enjoyed them! The strawberries would sink to the bottom of the cupcakes. I'd suggest trying these Fresh Strawberry Cupcakes, which are very popular and have great reviews. They are more dense than these cupcakes, but you kind of need them to be more dense for the strawberries to not sink.

**REPLY****Gabi**

POSTED ON JAN 19, 2021 AT 9:46 PM

I really loved your recipe and the cupcakes turned out amazing! I was just wondering if I could use this recipe to make it as a cake. Would I need to add any ingredients and what would be the cooking time? Thank you!

**REPLY****Melissa @ Life, Love and Sugar**

POSTED ON JAN 22, 2021 AT 11:25 AM

Yes, you can. You can check out this recipe where I make it into a three layer cake if you want –

<https://www.lifeloveandsugar.com/berry-mascarpone-layer-cake/>

**REPLY****audoree**

POSTED ON JAN 15, 2021 AT 2:49 PM

I've never been a huge fan of cupcakes before (too dry or heavy). But I had leftover chocolate icing from a cake and looked for a recipe to use it. I am so happy I found your website! They are by far the best cupcakes I've ever tried. They are moist and fluffy and super easy to make! Can't wait to try again with your frosting recipe, and experiment with other flavours. Thank you so much for sharing this recipe! xx

★★★★★

**REPLY**

**Chathuri Ketipearachchi**

POSTED ON JAN 15, 2021 AT 2:39 AM

I tried this as my first time cupcakes and it turned out perfect! Also am only into easy to make yet interesting food and this is a hit for that. Thank you so much for the recipe!

★★★★★

**REPLY****OLDER COMMENTS**

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