How to Make the Perfect Cupcakes

Cupcakes seem like an easy thing to bake, but it is important to follow the right steps. If you do this incorrectly, you may end up with cupcakes that are low quality, but not sure what you did wrong. Here are some helpful tips for making the perfect cupcakes.

**Use High-Quality Ingredients**

To start with, your cupcakes should always use the highest quality ingredients you can get your hands on. Trust me, you will be able to taste the difference when you start switching to organic or quality ingredients. Try out a small batch of cupcakes with off-brand vanilla extract, then go with pure vanilla extract from a known the brand; the difference is there. Sometimes it is subtle, but overall, this does make a drastic difference in how your cupcakes turn out. The type of cocoa powder and baking chocolate you use is also going to make a difference, so keep that in mind.

**Keep Your Ingredients Out at Room Temperature**

When you first start getting ready to bake your cupcakes, take the eggs, milk, and butter out of the refrigerator. The reason this is a repeated lesson in most ‘tips’ articles about baking is because it is a very common mistake people make. It bears to repeat this and make sure you remember that ingredients need to be at right temperature. Every once in a while, you will come across a recipe that asks for cold ingredients, but cupcakes need these ingredients to be at room temperature.

**Get Your Batter Right**

Other mistakes occur when you start to mix the cupcake batter. To start with, you need to make sure you follow the instructions and stop mixing as soon as you get the right consistency. If you over mix the batter by letting the mixer go for too long or using too high of a speed, it is going to kill all air bubbles, which actually hurts the fluffiness of your cupcakes. You should also never eyeball ingredients with the batter. Use very distinct and exact ingredients that have been measured.

**Don’t Overfill the Cupcake Liners**

When you start adding the cupcake batter to your liners, you shouldn’t fill them all the way. You are aiming for about 2/3 of the way full. An easy way to do this is to use a cookie scoop, which will get the right amount of batter with a single scoop to fill your cupcake liners.