# Last-Minute Christmas Cupcakes Recipe | Ready in Under an Hour

Forgot you signed up for the office dessert table? Kid's class party sneaks up on you? This Christmas Cupcakes recipe is built for exactly that moment. From mixing bowl to fully frosted, you can have a dozen festive cupcakes ready in under an hour with no chilling time, no complicated techniques, no last-minute grocery runs for obscure ingredients.



This version trims the recipe down to what actually matters when you're short on time, while still keeping the soft, spiced, crowd-pleasing result you'd expect from a made-from-scratch bake.

## Why This Works Even When You're in a Hurry

Some recipes cut corners in ways that hurt the final result. This one doesn't; it's just efficiently organised:

- **One-bowl mixing**: no need to dirty multiple bowls or wait for a stand mixer to switch attachments
- **No resting or chilling time**; the batter goes straight into the oven
- **Quick-mix frosting**: a simple buttercream that comes together in about 5 minutes

- **Standard bake time**: 18–20 minutes, so you can prep toppings while they bake

Total active time is about 15 minutes, with baking and a short cool-down rounding out the rest. If you've got a bit more time later in the season, our Christmas Cake is worth the extra effort, but for a same-day need, this cupcake version is the fastest route to something homemade.

## What You'll Need (Pantry-Friendly Ingredients Only)

Nothing here requires a special trip to the store; this is designed around what most people already have on hand in December.

### For the Batter

- 1¾ cups all-purpose flour
- 1½ teaspoons baking powder
- ¼ teaspoon baking soda
- ½ teaspoon salt
- ½ teaspoon cinnamon
- ½ cup softened butter
- ¼ cup vegetable oil
- 1 cup sugar
- 2 eggs
- 2 teaspoons vanilla extract
- ¾ cup milk

### For the Quick Frosting

- ½ cup softened butter
- 2½ cups powdered sugar
- 2 tablespoons milk
- 1 teaspoon vanilla extract
- Red and green sprinkles for instant festive flair

If you'd rather skip homemade frosting entirely, our Super Easy Chocolate Frosting is another fast option that takes minutes to whip up.

## The Fast Method: Batter to Frosted in Under an Hour

### Step 1 (0–5 minutes): Preheat and Prep

Set the oven to 350°F (175°C) and line your muffin tin while it heats. No need to wait for a full preheat before starting your batter; just have it ready by the time you're done mixing.

### Step 2 (5–10 minutes): Mix the Batter in One Bowl

Mix softened butter, oil, and sugar in a large bowl and beat until fluffy, about 90 seconds. Add eggs and vanilla, then add the flour, baking powder, baking soda, salt, and cinnamon straight into the same bowl along with the milk. Mix just until smooth; this shortcut skips a separate dry-ingredient bowl without compromising the texture, as long as you don't overmix.

### Step 3 (10–15 minutes): Fill and Bake

Scoop batter into liners, filling two-thirds full, and get them in the oven immediately. Set a timer for 18 minutes.

### Step 4 (18–20 minutes, hands-off): Bake

While the cupcakes bake, make your frosting (see below) so it's ready the moment the cupcakes cool.

### Step 5 (20–40 minutes): Quick Cool

Move cupcakes to a wire rack. For faster cooling, space them out rather than clustering them, and place the rack near an open window or a fan if you're really pressed for time. Avoid the freezer for cooling; condensation can make the tops sticky.

### Step 6 (40–50 minutes): Frost and Decorate

Beat softened butter until smooth, then add powdered sugar, milk, and vanilla, mixing until fluffy. Spread or pipe onto fully cooled cupcakes and finish with sprinkles for an instantly festive look.

## Make It Even Faster: Shortcuts That Still Taste Homemade



- **Skip piping.** Spreading frosting with a butter knife takes a fraction of the time and still looks intentional with a quick sprinkle topping.
- **Use a food processor for frosting.** Pulse butter and powdered sugar together in seconds instead of hand-mixing.
- **Bake in mini muffin tins.** Mini cupcakes bake in about 10–12 minutes, cutting your total time down further useful if you need a large batch fast.
- **Pre-portion dry ingredients the night before.** If you know in advance you'll be short on time, measure and combine the dry ingredients ahead so morning-of prep is just wet ingredients and mixing.

## What If You're Even Shorter on Time?

If an hour still feels like too much, here are your fastest options:

- **Doctor a boxed spice cake mix** with a teaspoon of extra cinnamon and swap water for milk, ready in about 30 minutes total.
- **Skip frosting entirely** and dust warm (not hot) cupcakes with powdered sugar for a quick, no-mixing-bowl finish.
- **Bring an unfrosted batch** and let the host or party finish decorating still homemade, still appreciated.

## Storage If You End Up With Extras

- Honour unfrosted cupcakes at room temperature in a sealed container for up to 3 days
- Refrigerate frosted extras and bring to room temperature before serving again
- Freeze unfrosted cupcakes for up to 3 months if you like to get ahead for next time

## A Quick Word on Quality vs Speed



Even with all these time-saving shortcuts, this stays a genuinely homemade Christmas Cupcakes recipe; nothing here relies on artificial shortcuts that sacrifice flavour. The one-bowl method and quick frosting simply streamline the process rather than cutting real corners, so the result is still soft, moist, and properly spiced.

## Conclusion

Running low on time doesn't mean you have to show up with a store-bought dozen. This Christmas Cupcakes recipe proves you can go from bare pantry to a fully decorated, festive dessert in under an hour, using nothing more than basic ingredients and a streamlined method. Keep this one bookmarked for the inevitable last-minute holiday request, and if you find yourself with extra time later in the season, branch out into our Oatmeal Cookies or Peanut Butter Cookies for a fuller dessert spread.

# Frequently Asked Questions(FAQs)

## Can I Really Make Cupcakes in Under an Hour, Start to Finish?

Yes. Active mixing takes about 10–15 minutes, baking takes 18–20 minutes, and with efficient cooling and quick frosting, you can have the cupcakes finished in about 45–55 minutes.

## Do I Need to Sift the Dry Ingredients if I'm Short on Time?

No. Whisking the dry ingredients together is sufficient for this recipe. Sifting can help create a slightly finer texture, but it isn't necessary for good results.

## Can I Speed Up the Cooling Process?

Yes. Space the cupcakes out on a wire rack and place them somewhere with good airflow, such as near an open window or fan. Avoid using the freezer, as rapid chilling can cause condensation and leave the tops sticky.

## What's the Fastest Frosting Option?

A simple powdered sugar buttercream is one of the fastest options. Made with butter, powdered sugar, milk, and vanilla, it comes together in about 5 minutes, with no cooking or additional cooling time.

## Is It Okay to Skip Lining the Muffin Tin and Just Grease It?

Yes, greasing the muffin tin works in a pinch. However, cupcake liners make cleanup easier and help you remove and transport the cupcakes more easily, which is especially helpful when you're short on time.