



LUCKY ST. PATRICK'S DAY PISTACHIO CUPCAKES



St. Patrick's Day is the perfect excuse to bake something festive, colorful, and just a little lucky. These pistachio cupcakes combine soft vanilla cupcakes with silky pistachio buttercream and playful shamrock decorations for a dessert that feels both elegant and fun.

Finished with crushed pistachios and touches of gold, these cupcakes are perfect for St. Patrick's Day parties, classroom treats, or simply celebrating the holiday with a festive homemade bake.

Why You'll Love These Cupcakes

- Soft and fluffy vanilla cupcake base
- Naturally nutty pistachio buttercream
- Festive shamrock decorations perfect for St. Patrick's Day
- Beautiful color created with Chefmaster Liqua-Gel® food coloring
- Easy to customize for parties and dessert tables

Yields: 1 Dozen Cupcakes



Ingredients

Vanilla Cupcakes

- 1/2 cup salted butter (113 g), melted
- (or use unsalted butter with 1/4 teaspoon salt)
- 1 cup (211 g) granulated sugar
- 2 large eggs, room temperature
- 1 egg white, room temperature
- 1 1/4 cups (130 g) all-purpose flour
- 1/3 cup sour cream (82 g), room temperature
- 1/2 cup buttermilk (120 g), room temperature
- 1 tablespoon (13 g) vanilla extract or vanilla bean paste
- 1 1/2 teaspoons vegetable oil
- 1 1/2 teaspoons baking powder
- 1/4 teaspoon baking soda

Pistachio Buttercream

- 1 cup (226 g) unsalted butter, softened
- 3 cups powdered sugar
- 3 to 4 tablespoons pistachio paste or pistachio cream (to taste)
- 2 tablespoons heavy cream
- 2 teaspoons vanilla extract
- 3 drops Chefmaster Liqua-Gel® Leaf Green Food Coloring to start

Garnish

- Crushed pistachios
- Gold luster dust or sprinkles
- Extra buttercream for piping shamrocks (see decorating section)

Tools & Utensils

- Stand mixer or hand mixer
- Mixing bowls
- Rubber spatula
- Cupcake pan
- Cupcake liners
- Piping bags
- Large star tip (such as 1M or JEM 3J)



- Leaf or small star piping tip for shamrocks (such as Wilton 4B)
- Cooling rack
- Offset spatula

Preparation

Make the Cupcakes

1. Preheat oven to 350°F and line a cupcake pan with paper liners.
2. In a bowl, whisk together flour, baking powder, baking soda, and salt (if using). Set aside.
3. In another bowl, whisk together buttermilk, sour cream, vanilla, vegetable oil, and melted butter.
4. Slowly combine the wet ingredients with the dry ingredients, mixing until just incorporated.
5. Add the eggs and egg white one at a time, mixing well after each addition.
6. Fill cupcake liners about 2/3 full.
7. Bake for 16–18 minutes, or until a toothpick inserted into the center comes out with a few moist crumbs.
8. Allow cupcakes to cool completely on a cooling rack before frosting.

Make the Pistachio Buttercream

1. Beat softened butter on medium-high speed using a whisk attachment for 10–15 minutes, until the butter becomes very smooth, pale, and fluffy. This extended mixing time helps create an extra light and silky buttercream texture.
2. Gradually add powdered sugar, about one cup at a time, mixing well between additions.
3. Add pistachio paste, vanilla extract, and heavy cream, mixing until smooth and creamy.
4. Add 2–3 drops of Chefmaster Liqua-Gel® Leaf Green Food Coloring and mix until you achieve a soft pistachio green shade. Because Liqua-Gel colors are highly concentrated, start with a small amount and build gradually.
5. Switch to a paddle attachment and mix for 2–3 minutes to smooth the buttercream and remove large air bubbles.
6. Transfer about 1/4 of the buttercream to a separate bowl and add a few additional drops of Leaf Green to create a deeper green for piping the shamrock decorations.



Classic Buttercream Swirl

1. Fit a piping bag with a large star tip (such as JEM 3J or 1M).
2. Fill the piping bag with the lighter pistachio buttercream.
3. Pipe a swirl starting at the outer edge of the cupcake and spiraling toward the center.

Shamrock Buttercream Toppers

1. Fit a piping bag with a small star or leaf tip (such as Wilton 4B).
2. Pipe four small dollops of the darker green buttercream onto a sheet of parchment paper to form the clover shape: two at the top and two just below them.
3. Using the same piping bag, pull the tip slightly downward from the bottom center to create the stem.
4. Place the parchment sheet in the freezer until the shamrocks are firm to the touch.

Finishing Touches

1. Sprinkle crushed pistachios over the buttercream swirls.
2. Once the shamrocks are frozen, gently peel them from the parchment and place them on top of the cupcakes.
3. Finish with gold luster dust or festive sprinkles for a St. Patrick's Day sparkle.

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Tips for Perfect Cupcakes

- Use room-temperature ingredients for a smoother batter and better texture.
- Pistachio paste adds natural flavor and color without overpowering the frosting. Pistachio paste, spread, or cream can all work.
- Start with just a few drops of Chefmaster Liqua-Gel® and gradually deepen the color if needed.
- For clean piping, use slightly thicker buttercream when making shamrocks so they hold their shape.

The beautiful green shade comes from just a few drops of Chefmaster Liqua-Gel® Leaf Green Food Coloring, which creates a vibrant pistachio hue without affecting the flavor or texture of the frosting. Because Liqua-Gel colors are highly concentrated, a small amount goes a long way. This makes it easy to achieve a soft pastel pistachio green or deepen the color for decorative details like shamrocks.

Whether you're baking for a St. Patrick's Day party, a classroom celebration, or simply because you love pistachio desserts, these cupcakes bring a little festive charm to the table. With their soft vanilla base, creamy pistachio buttercream, and vibrant color, they're a sweet way to celebrate the luck of the Irish.