

Muffin vs Cupcake (vsdiff.com)

Attribute	Muffin	Cupcake
Origin (approx.)	Mid-19th century (American **quick-bread**) and earlier English variants	Early-to-mid 19th century (small individual **cake**) popularized later
Texture	Denser, <i>crumbly</i> to tender; can be grainy with whole grains	Light, airy, fine crumb; resembles miniature layer cake
Sweetness	Range: <i>low to medium</i> (often less sweet)	Range: medium to high (frosting adds sugar)
Leavening	Baking soda/powder (quick breads); sometimes yeast in English muffins	Baking powder/soda and sometimes creamed butter/egg aeration
Frosting/Decoration	Usually none or simple glaze; toppings like streusel	Typically frosted and decorated (buttercream, fondant)
Typical uses	Breakfast/snack, grab-and-go, less formal occasions	Celebrations, desserts, portioned treats
Shelf life	About 1-3 days at room temp; freezes well	About 1-2 days with frosting sensitive to temp
Commercial positioning	Bakery/coffee-shop staple, often priced modestly	Specialty bakeries, higher markup for decoration

Source: <https://vsdiff.com/muffin-vs-cupcake/>