



Fresh Strawberry Cupcakes

Yields 15 - 16 cupcakes

Preheat the oven to 350° and line muffin tins with paper liners. I often bake without liners but I find these cupcakes work better in liners.

Sift together the flours, baking powder and salt, set aside. With an electric mixer (stand or hand), cream together the butter, sugar and vanilla on medium high speed. Add the eggs one at a time and beat until just mixed.

On low speed, beat in half the flour, then half the milk, then the remaining flour and last the remaining milk, beating until well mixed. Gently stir in the strawberries by hand.

Spoon batter into prepared liners, filling about 3/4 full. Bake for 15 minutes and rotate tins in oven. Bake for another 10 - 15 minutes until the tops are lightly golden and a toothpick inserted in the center comes out clean. Cool the tins on a wire rack for 15 minutes then remove the cupcakes from the tins and allow to cool completely before frosting.

For the frosting, you'll first need a little strawberry puree. Finely chop about 5 - 8 strawberries (depending on size) and mash them in a bowl with a fork or masher until pureed.

Next, cream together the butter and cream cheese with a electric mixer. Beat in the strawberry puree followed by the powdered sugar, one cup at a time. Beat until well blended and thick. Add additional powdered sugar as needed to taste or for thickness. Do note, this frosting will be a little thinner than a standard cream cheese or buttercream frosting because of the strawberries. Chill it in the refrigerator for 30 - 60 min before piping and it will work nicely.

INGREDIENTS

- 1 1/3 cup unbleached flour
- 1/4 cup cake flour
- 1 1/2 tsp baking powder
- 1/4 tsp salt
- 1 stick butter, room temperature
- 1 1/8 cup sugar
- 3/4 tsp vanilla
- 2 eggs
- 1/2 cup milk
- 1 cup finely chopped fresh strawberries

Strawberry Cream Cheese Frosting

- 8 oz cream cheese, room temperature
- 1 stick butter, room temperature
- 2 cup powdered sugar
- 1 Tbsp + 1 tsp strawberry puree