



STRAWBERRY CUPCAKES

ingredients

For the Strawberry Cupcakes

- All Purpose Flour
- Baking powder and Baking Soda
- Salt
- Butter
- Sugar
- Vanilla Extract
- Eggs: Large sized eggs.
- Sour Cream
- Milk
- Chopped Strawberries

For the Strawberry Buttercream

- 1 1/2 cups of chopped strawberries
- Unsalted Butter
- Powdered Sugar
- Vanilla Extract
- Salt



How to Make Fresh Strawberry Cupcakes

Make the Strawberry Cupcakes

STEP 1 - Preheat the oven to 350°F and prepare a cupcake pan with cupcake liners.

STEP 2 - Combine the flour, baking powder, baking soda and salt in a medium sized bowl and set aside.

STEP 3 - In a large bowl, whisk the melted butter, sugar and vanilla extract together until well combined.

STEP 4 - Add the eggs, sour cream and milk one at a time, mixing well after adding each.

STEP 5 - Add the dry ingredients and whisk together until combined, but do not over mix.

STEP 6 - Fold in the chopped strawberries gently. Do not beat up your strawberries or over mix it.

STEP 7 - Bake for 18-20 minutes or until a toothpick inserted into the center comes out clean.

Make the Strawberry Buttercream

STEP 1 - First make a strawberry reduction: Puree your strawberries, then cook them down by 1/2. Now, you should have about 3/4 cup of puree. Add puree to a small sized saucepan and cook over medium heat. Allow the mixture to come to a slow boil for about 10-15 minutes. To measure, pour the puree into a measuring cup. Set aside to cool when it's done.

STEP 2 - Add the butter to a large mixer bowl and beat until smooth.

STEP 3 - Add Powdered Sugar

STEP 4 - Add 4 tablespoons of the strawberry reduction, vanilla extract and the salt to the frosting and mix.

STEP 5 - Finish Powdered Sugar: Add the remaining powdered sugar and mix until smooth.

STEP 6 - Get the Right Consistency: Add additional strawberry reduction as needed to get the right consistency and flavor.

Assemble the Cupcakes

STEP 1 - Pipe the frosting onto the cupcakes.

STEP 2 - Decorate with a strawberry half, if desired.