

## FRESH STRAWBERRY CUPCAKES WITH CREAM CHEESE FROSTING



Before Cupcake Wars and places like DC Cupcakes existed, my “go-to gal” for cupcake recipes has always been [Martha Stewart](#).

I’ve used many of her recipes over the years, making a few changes and additions along the way, the result, a moist and flavorful dessert. I use my base recipe for cream cheese frosting, the add fruit purée(s) to match or accentuate the flavor of cupcake; it’s simple to make, and easily adjusted by adding different fruits, candies, chocolate, and other yummy flavors.

This Mother’s Day I made a delicious batch of fresh strawberry cupcakes to take to our family gathering. They were beautiful and delightfully tasty.

For the cupcakes

1/3 cup strawberry pure

1 1/2 cups all-purpose flour, sifted

1 teaspoon baking powder

1/4 teaspoon salt

1/4 cup whole milk, room temperature

1 teaspoon pure vanilla extract

1/2 cup (1 stick) unsalted butter, room temperature

1 cup sugar

1 large egg, room temperature

2 large egg whites, room temperature

To make strawberry purée, begin with about 2 cups fresh or frozen strawberries, thawed if using frozen.

In a small saucepan, combine strawberries with 1/4 cup sugar and cook over medium low heat for 8-10 minutes, or until fruit is very soft

let mixture cool, using a hand blender or small food processor, blend for 2-3 minutes until mixture is smooth, larger chunks of fruit can be removed but not necessary

Preheat oven to 350 degrees, line muffin tins with cupcake liners; set aside

In a medium bowl, whisk together dry ingredients, flour, baking powder, and salt; In a small bowl, mix together milk, vanilla, and 1/3 cup of strawberry purée; set aside

In the bowl of electric mixer, on medium high-speed, cream butter until light and fluffy, Gradually add sugar and mix for 2 minutes or until light in color. Reduce mixer speed to medium and slowly add egg and egg whites until just blended

Reduce speed of mixer to low, slowly add half the flour mixture, until just blended. Alternate by adding milk mixture, until just blended, add remaining flour, scraping down the sides of the bowl, until just blended

Divide batter evenly among prepared muffin cups, leaving 1/4 inch head space. Bake in oven until tops are just dry to touch, 20-25 minutes, check at 15 minutes to make sure the cakes do not over cook.

Cool muffin tin on wire rack, until cupcakes are completely cool before frosting



### Strawberry Cream Cheese Frosting

8 ounces cream cheese, room temperature

1 stick unsalted butter, room temperature

3-4 cups powdered sugar

1 teaspoon vanilla extract 1/4 cup strawberry purée

1/8 teaspoon almond extract

In a medium bowl, beat the cream cheese, and butter until no lumps and completely smooth

Add vanilla and almond extracts and blend until combined

Beat in 3 cups powdered sugar, until light and fluffy

Add strawberry purée, blend to combine, add extra powdered sugar for desired consistency, taste for sweetness. 1-2 more cups of powdered sugar can be added at this point depending on your preference.

Fill piping bag with frosting and frost cooled cupcakes, refrigerate for 10-15 minutes before serving

