



1527 Pacific Ave.
Santa Cruz, C 95060
800-936-1055
www.mytoque.com

Fresh Strawberry Cupcakes with Strawberry Buttercream Icing
Makes 22-24 cupcakes

These adorable pink cupcakes are bursting with strawberry flavor! The vanilla cupcakes are baked with plenty of diced fresh strawberries, while the buttercream frosting features freeze-dried strawberries that lend a sweet-tart flavor, and a perfect pink color. Try our recipe - these petite cakes will delight kids and adults alike!

Cake Ingredients:

2 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
12 tablespoons (1-1/2 sticks) butter
2 cups sugar
2 large eggs
1 teaspoon pure vanilla extract
3/4 cup sour cream
1/2 cup whole milk
1 cup strawberries, 1/4-inch dice, dusted with 2 tablespoons of flour

Strawberry Buttercream Icing Ingredients:

1 pound (4 sticks) unsalted butter, room temperature
7 cups powdered sugar
1 ounce freeze-dried strawberries, blended and sifted
3 tablespoons heavy cream
1 tablespoon vanilla extract

Cake Directions:

1. Preheat the oven to 350°F. Lightly grease the top of the cupcake pan with a bit of vegetable oil, then place cupcake liners in two 12 count cupcake pans (for 24 cupcakes).
2. Using a whisk, combine the dry ingredients (flour, baking powder, and salt) together in a large bowl mixing until evenly combined with no visible lumps. Set aside.
3. Combine the wet ingredients (vanilla, sour cream, and milk) in a separate bowl or larger glass measuring cup. Set aside.
4. In a large stand mixer, cream the butter and sugar together for 3-5 minutes until smooth and creamy.
5. Add the eggs one by one to the creamed butter, mixing after each addition until fully incorporated.
6. Alternate adding the remaining wet and dry ingredients, beginning and ending with the flour mixture and beating until just blended. Do not over mix, but make sure that the batter is smooth, and not lumpy. Fold in the diced strawberries until just combined.
7. Transfer the batter to the prepared cupcake pans by using a cookie scoop or large spoon. Fill each liner about 2/3 full.
8. Bake for 20-22 minutes, or until the cake springs back from a light touch, or when a toothpick inserted in the center returns cleanly.
9. Remove the cupcakes from the baking pan and place on a cooling rack to cool completely.
10. Frost the cooled cupcakes creatively! We used a large star tip (for example, a Wilton 2G) for making large swirls.
11. Garnish with a fresh or freeze-dried strawberry half or slice. Serve immediately.

Strawberry Buttercream Icing Directions:

1. Blend the freeze-dried strawberries into a fine powder using a small food processor. Sift the powder through a sifter or a fine-mesh strainer to remove any larger chunks.
2. Using a stand mixer, beat the butter for 5 minutes until it turns a pale yellow and has a smooth, silky consistency. Add the vanilla and beat for an additional 30 seconds until well-combined.
3. Sift the powdered sugar once to remove any lumps. Add half of the powdered sugar to the creamed butter, and whip for 3-5 minutes until the icing looks fluffy. Then add the remaining half of the sugar, and mix for an additional 3-5 minutes, or until fully and incorporated with a whipped consistency.
4. Add the heavy cream and freeze-dried strawberry powder. Make sure to scrape down the sides of the bowl occasionally with a spatula to ensure all the ingredients are evenly mixed.
5. Use a frosting bag and tip of your choice to decorate the strawberry cupcakes.