

Strawberry Cupcakes

Yield: 2 dozen cupcakes

For the cupcakes:

2 1/2 cups cake flour
1 tsp baking soda
1/4 tsp salt
1/2 cup unsalted butter
1 1/2 cups sugar
2 eggs
1/3 cup buttermilk
1/4 cup oil
1 tsp vanilla extract
2 cups diced strawberries

For the frosting:

1/2 cup strawberries (more or less, to taste)
8 oz cream cheese at room temperature
1 1/2 sticks unsalted butter, at room temperature
1 3/4 cups powdered sugar, sifted (more or less to achieve desired consistency)
1/2 tsp lemon juice
1 tbsp vanilla

Preheat oven to 350°F. Line cupcake pans with paper liners.

Sift flour, salt and baking soda into a medium bowl. Set aside. In the bowl of a stand/electric mixer, cream the butter and sugar until light and fluffy. Add eggs one at a time until full incorporated. Beat in buttermilk, oil and vanilla. Add flour mixture and stir until just combined. Fold in diced strawberries. Fill cupcake wells half full with batter. Bake for 20 minutes or until a toothpick inserted in the center comes out clean. Cool completely on a wire rack.

For the frosting, puree strawberries in food processor. Strain through a mesh sieve to remove seeds, and set aside. Beat the cream cheese and butter in the bowl of an electric mixer until smooth and fluffy, about 5 minutes. Add powdered sugar and mix until smooth. Mix in lemon juice, vanilla and strawberry puree. Adjust the amount of puree and powdered sugar to achieve your desired taste and consistency. Frost cupcakes when completely cool.

Source: Annie's Eats