

# *Vanilla Cupcakes with Strawberries & Cream Cheese Frosting*

## **Vanilla Cupcake Recipe**

### Ingredients

- 1 cup (225 grams) granulated sugar
- 1 3/4 cups (175 grams) cake flour, not self-rising
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1/4 cup (57 grams) unsalted butter, room temperature
- 2 large eggs, room temperature
- 1/3 cup (75 grams) full-fat sour cream
- 1/4 cup canola oil or vegetable oil (60 ml)
- 1 tablespoon pure (not imitation) vanilla extract
- 2/3 cup (160 ml) whole milk



### Directions

1. Preheat oven to 350 F (175 C).
2. In a medium-sized mixing bowl or bowl of a stand mixer, mix together cake flour, baking powder, baking soda, and salt.
3. Add sugar and mix until well combined.
4. Add butter and mix on medium-low speed for three minutes. Because there is so little butter, you'll end up with a very fine crumb texture.
5. In a small mixing bowl, whisk together eggs, sour cream, oil, and vanilla extract until smooth.
6. Add the egg mixture to the flour mixture and beat on medium speed until just combined.
7. Slowly add milk and mix on low speed until just combined. The batter will be liquid. (Don't worry, you didn't do anything wrong. It's supposed to be that way.)
8. Fill cupcake liners just over 1/2 full.
9. Bake for 14 minutes and then test to see if they are done. They are done when a toothpick comes out without wet batter stuck to it. They should not turn a golden brown. If they are not done, test again in two minutes. If they are still not done, test again in another two minutes.
10. When the cupcakes are done, remove them immediately from the tins and leave them on a cooling rack (or just on your counter if you don't own a cooling rack) to cool.

## **Cream Cheese Frosting**

### Ingredients

- 8 ounces cream cheese, room temperature
- 8 tablespoons (1 stick) unsalted butter, cut into pieces, room temperature
- 1 cup confectioners' sugar
- 1 teaspoon pure vanilla extract

### Directions

Place cream cheese in a medium mixing bowl. Using a rubber spatula, soften cream cheese. Gradually add butter, and continue beating until smooth and well blended. Sift in confectioners' sugar, and continue beating until smooth. Add vanilla, and stir to combine.

## **Strawberries**

### Ingredients

- 1 cup strawberries
- 1 teaspoon of sugar

### Directions

Wash and chop strawberries into small pieces, add sugar, set aside.

Save strawberry halves for decoration.

## **Assemble**

Once the cupcakes are cool, scoop out some cake from the middle.

Fill with strawberries.

Decorate the cupcakes with icing.