

- These fresh strawberry cupcakes are moist, tender, and full of fresh chopped strawberries. They're also topped with a delicious strawberry buttercream. They are perfect for spring, and summer with all the fresh berries. Hi, I'm Lindsay from Life, Love and Sugar, and today we're making fresh strawberry cupcakes. All right, so to get started we're gonna mix together our dry ingredients. We've got our all-purpose flour, baking powder, baking soda, and salt. We'll mix these together. And one of the things I love about these cupcakes is there's no need to bust out your mixer for the cupcake batter. So we're just gonna take our melted butter, and our sugar, and vanilla extract, and we'll mix all those together. And we're gonna add our eggs. Got two large eggs here. And we'll mix this together. All right, now we'll add our sour cream. Mix that together. And now we will add our milk. All right, and finally, we will add our dry ingredients in with our wet ingredients, and we'll mix all this together. All right, so we want it nice and smooth. Now we will add our fresh chopped strawberries here, and we'll fold these into the cupcake batter. To fill my cupcake liners, I usually use this scoop. It's about four tablespoons, and I fill it kind of heaping for these, and I fill them so that they're about 3/4 full. All right, and we'll go ahead and pop these in the oven for about 15 to 20 minutes. So while your cupcakes are baking, you can get started on the frosting. To flavor the frosting we're actually gonna use a strawberry reduction. You could just puree strawberries, and add that to your frosting, but it wouldn't give you as strong of a strawberry flavor. So we're going to puree our strawberries. We're gonna do more than we need, and actually reduce it down, so we have kind of a double extra flavor in our strawberry frosting. So we'll go ahead and put these in our food processor, blend them down to a puree, and then we'll cook it down over on the stove. And now, if you don't want any seeds in your puree, 'cause you don't want that in your frosting, you can go ahead and strain that out. All right, so once you have your strawberry seeds strained out of your puree, we can move over to the stove, and go ahead and reduce our strawberry puree. All right, so to make our strawberry reduction, we're just gonna add our strawberry puree to a saucepan, and cook it over medium heat until it reduces by about 1/2. You should have ended up with about three-fourths a cup of puree. So cutting that in 1/2 would be about six tablespoons. All right, so now we'll pop this in the fridge so it can cool completely. You don't wanna add it to your frosting while it's warm or hot, or it can melt your frosting. So you want this to completely cool, and then we'll add it to our frosting. All right, so once your cupcakes are cool, and your strawberry reduction is cooled as well, we can go ahead and make our frosting. So we will add our butter to our mixer bowl, and we'll pop this on the mixer to get it nice and creamy. All right, once that's nice and creamy, we can go ahead and start adding our powdered sugar. We'll start with about 1/2 and mix that in until it's smooth and creamy. So I'm gonna scrape down the sides of the bowl, make sure everything is getting well incorporated. And then we are going to add our vanilla extract, and we'll add some of our strawberry reduction. We'll add

about four tablespoons. We'll mix all that together. All right, now we'll add the rest of our powdered sugar. All right, so let's add our pinch of salt. And then we can add this to our piping bag to pipe our cupcakes. I have a nice large bag here in the Ateco 847 piping tip. And there you have your fresh strawberry cupcakes. They're moist, tender, delicious, full of fresh strawberries. They're perfect for spring and summer. You are going to love making these. You can find the full recipe on my site at [life love and sugar.com](http://life love and sugar.com).