

Strawberry Cupcakes

Treat yourself to the deliciousness of Strawberry Cupcakes – delicious mini cakes with velvety batter, freshly frozen strawberry puree, and a touch of vanilla. With a tender crumb and a fruity touch, these cupcakes are a sweet sensation perfect for any occasion.

Batter

350g granulated sugar
175g unsalted butter
480g strawberry puree
3 large eggs
375g all-purpose flour
1 tsp vanilla extract
1 tsp baking powder
1 tsp baking soda
a pinch of salt
1 tsp cocoa powder
(optional)

METHOD. Preheat the oven to 175°C. Line two 12-well muffin pans with cupcake liners. In a bowl, whisk the granulated sugar and butter. Beat together on medium speed until the mixture is pale yellow and fluffy. Add the eggs and continue whisking. Mix in the thawed strawberry puree at low speed. In a separate bowl, mix the flour, baking powder, baking soda, salt, and cocoa powder if desired. Sift before adding gradually to the butter-strawberry batter. Mix on low speed until well combined, and be careful not to overbeat. Fill the cupcake liners with batter until each one is $\frac{1}{2}$ full and bake for 18 minutes. Allow the cupcake to cool in the pans for 10 min, then transfer them to a wire rack. Allow them to cool before serving.

Notes
