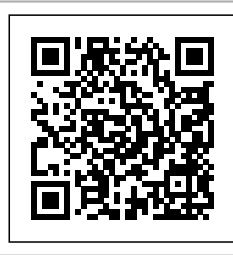


Strawberry Shortcake Cupcakes



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Recipe by: Laura Vitale

Makes 12 cupcakes

Prep Time: 10 minutes
Cook Time: 20 minutes

Ingredients

For the Cupcakes:

- 2/3 cup Granulated Sugar
- 1/2 cup of Unsalted Butter, softened at room temperature
- 2 Eggs
- 2 tsp of Baking Powder
- 1/8 tsp Salt
- 1-1/2 Cups All Purpose Flour
- 1/2 Cup Whole Milk
- Zest of one Orange
- Juice of 1/2 of an Orange
- 2 tsp of Vanilla Paste
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For the Strawberry Mixture:

- 1-1/2 cups of Fresh Strawberries, finely chopped
- 2 Tbsp of Sugar
- Zest of 1/2 Orange
- 1 tsp of Corn Starch
- 1 Tbsp of Orange Juice or Water
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Whipped Cream:

- 1-1/4 cup of Heavy Cream
- 1 tsp of Vanilla Extract
- 3 Tbsp of Confectioner Sugar
- 1/2 tsp of Orange Zest, optional

To make the cupcakes:

- 1) Preheat your oven to 350 degrees. Line your cupcake tin with liners and set aside.
- 2) In a small bowl, mix together the flour, salt and baking powder, set aside.
- 3) In a mixing bowl fitted with a paddle attachment, cream together the sugar and butter. Add the orange zest, vanilla paste, orange juice and eggs and cream together until you get a smooth mixture. Add the dry ingredients and with the speed on low mix together, slowly adding the milk and mix everything to combine.
- 4) Scoop the batter into your lined cupcake tin, make sure it's only filled 3/4 of the way up because they will rise. Bake for 18 to 20 minutes and let cool for about 45 minutes before frosting.



To make the strawberry mixture:

- 5) In a small bowl, dissolve the cornstarch in the orange juice and set aside.
- 6) In a medium saucepan, combine the berries, sugar and orange zest. Cook over medium high heat and bring to a boil stirring often until the sugar dissolves.
- 7) Add the cornstarch mixture and cook for 1 more minute, allow to cool completely

To make the whipped cream:

- 8) Make the whipped topping by whisking together the cream, orange zest, vanilla and powdered sugar until stiff peaks form.

To assemble:

- 9) Using a melon baller or small ice cream scoop, scoop out the center of each cupcake. Fill with about 1 Tbsp of the strawberry mixture and pipe with some of the whipped cream.
- 10) Top each cupcake with either a slice of strawberry or leave them as is!