

Strawberry Cupcakes

Course: **Cupcakes, Dessert**

Servings	Prep time	Cooking time	Total time
12 servings	20 minutes	20 minutes	40 minutes

Ingredients

For the Cupcake Batter:

200 g (1 ½ cups) all-purpose flour
1 ½ tsp baking powder
½ tsp baking soda
1 pinch salt
90 g (½ cup) sugar
2 eggs (room temperature)
100 ml (½ cup) sunflower oil or melted butter
150 ml (⅔ cup) milk (or buttermilk for extra moisture)
2 tsp vanilla extract

For the Filling:

120 g (½ cup) strawberry jam

For the Strawberry Cream Topping:

250 ml (1 cup) heavy whipping cream (chilled)
Optional: 1 packet (8 g) whipping cream stabilizer (Sahnesteif)
2 tbsp powdered sugar
2 tsp freeze-dried strawberries (powdered)

For Decoration:

Freeze-dried or fresh strawberries (whole or sliced)
Mint leaves (optional)

Directions

- 1 Prepare the Oven & Muffin Tin:** Preheat your oven to **175°C (350°F)** (or **160°C** for fan-assisted ovens). Line a **12-cup muffin tin** with cupcake liners or lightly grease them.
- 2 Make the Cupcake Batter:** In a mixing bowl, whisk together the **flour, baking powder, baking soda, and salt**. In another bowl, beat together the **sugar, eggs, oil (or butter), milk (or buttermilk), and**

vanilla extract until smooth. Gradually fold the dry ingredients into the wet mixture until just combined. Avoid overmixing to keep the cupcakes light and fluffy.

3 Bake the Cupcakes: Divide the batter evenly into the **12 cupcake liners**, filling each about $\frac{3}{4}$ full. Bake for **18-20 minutes**, or until a toothpick inserted in the center comes out clean.

Remove from the oven and let the cupcakes cool completely before adding the filling and topping.

4 Fill the Cupcakes with Strawberry Jam: Once the cupcakes have cooled, use a **small knife or cupcake corer** to carefully cut a small hole in the center of each cupcake. Spoon about **1 tsp of strawberry jam** into each hole. Replace the small piece of cake you removed to seal the filling inside.

5 Make the Pink Whipped Cream Topping: In a large bowl, beat the **chilled heavy cream** with a hand mixer on medium speed. Add the **whipped cream stabilizer, powdered sugar, and freeze-dried strawberry powder**. Continue whipping until stiff peaks form. Be careful not to overmix.

6 Decorate the Cupcakes: Transfer the whipped cream into a **pipng bag with a star nozzle**. Pipe the frosting onto each cupcake in a swirl motion. Top with **freeze-dried or fresh strawberry slices** and optional **mint leaves**.