

## Yellow Cupcake w/Strawberry Buttercream Frosting

### Cupcakes:

2 C Cake Flour, sifted  
1 ¼ C Sugar  
1 T baking powder  
1 tsp  
½ C Vegetable Oil  
1 cup milk  
1 tsp vanilla extract  
2 eggs, room temperature

Preheat oven to 350 degrees. Insert cupcake liners in muffin pan and set aside. In a standing mixer or mixing bowl, add sugar, baking powder, salt and sifted flour. Mix well. Add oil, milk and vanilla. With a hand mixer or standing mixer beat mixture for 2 minutes. Scrape down sides, add eggs mix for another 2 minutes. Fill cupcake liners half way with the mixture and bake for 20 minutes or until toothpick comes out clean. Remove from oven and let cool on a cooling rack.

### Frosting:

4 C Confectioner's Sugar (use less if desired, but no less than 3 C)  
1 C unsalted butter, softened  
3 T heavy whipping cream  
1 tsp vanilla extract  
1 C fresh strawberries  
1 T sugar

Puree strawberries in a food processor. In a small saucepan, add puree and 1 T Sugar. Bring to a boil, reduce heat and let simmer for 5 minutes. This should create a syrup. In the meantime, in a mixing bowl or standing mixer, beat the butter until creamy. Add sugar, cream and vanilla. Beat on medium for 1 minute. Add strawberry puree and beat on high for 2 minutes. Add frosting to a piping bag with your desired tip and frost cupcakes.