

SUGAR, SPICE, AND EVERYTHING NICE!



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Name: Jada Peterson

Recipe Name: Jada's Strawberry Sugar Cookie Cupcake

Recipe Ingredients:

Cake:

- 1/2 cup of unsalted or salted butter (softened)
- 2 cups of granulated sugar
- 3 large eggs
- 1 cup and 2 tbs of cake flour
- 1 1/2 tsp of baking powder
- 1/8 tsp of salt
- 1/2 tsp of baking soda
- 2 cups of almond milk
- 2 tsp of vanilla extract
- 1 tsp of lemon juice

Icing:

- 3/4 cup fresh cut strawberries
- 1/4 cup of unsalted butter (softened)
- 4 ounces of cream cheese (softened)
- 1 1/2 cup of powdered sugar
- 1/4 tsp of vanilla extract
- Food coloring (optional)
- 1 tsp Lemon juice (optional)

Recipe Instructions:

Cake:

1. Preheat oven to 350 degrees F.
2. Combine the flour, baking soda and powder, and salt in a medium-sized bowl.
3. In a separate mixing bowl, cream the butter and sugar. Then beat in the eggs, one at a time making sure it's smooth and even.

4. Next, add the vanilla extract to the mixing bowl.
Add the flour mixture to creamed mixture alternately with almond milk.

5. Fill and grease the pan or use paper-lined muffin cups with 1/4 cup of batter. Then bake at 350 degrees F for 25-30 minutes. To test if the cupcakes are done insert a toothpick in the center and if it comes out clean it's fully cooked.

Icing:

1. Place strawberries in a blender until pureed.

2. In another medium-sized bowl beat butter with electric mixer until light and fluffy.

3. Add in the cream cheese and beat until combined.

4. Then slowly add in powdered sugar until combined.

5. Lastly, add in vanilla extract and 3 tbs of strawberry puree.

6. You can also add the food coloring to the icing if wanted.

7. Lastly, let the icing cool or sit for about 10 minutes so the icing can thicken. The frost the cupcake however you like.