

Strawberry Cupcakes

1 lb strawberries, washed and hulled
1/4 cup water
1 box white cake mix
3 egg whites
1/3 cup canola oil

frosting:

8 oz cream cheese, at room temperature
4 Tbsp butter, at room temperature
3 1/2 - 4 cups powdered sugar
1/4 cup reserved strawberry puree

Preheat oven to 350. Line 2 24-count mini muffin tins with cupcake liners.

Reserve about 10 small strawberries for garnish. Place remaining strawberries in a blender with the water. Puree until smooth. This should equal 1 3/4 cups. If not, add enough water to equal that amount. Set aside 1/4 cup of the puree for the frosting.

Beat together cake mix, egg whites, canola oil, and 1 1/2 cups strawberry puree for 2 minutes or until mixed well. Fill muffin tins about 3/4 of the way full. Bake for 8-12 minutes or until golden and toothpick is inserted and comes out clean. Cool completely before frosting.

To make frosting, beat together cream cheese and butter. Add powdered sugar and strawberry puree. Mix on low for 1 minute. Increase speed to medium and beat until fluffy, about 30 seconds. Frost cupcakes and place in refrigerator. Cut each reserved strawberries into about 5 slices. Place strawberry slices on top of cupcakes.

Makes about 48 mini cupcakes

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