

BUTTERMILK CUPCAKES

INGREDIENTS:

- 1 cup all-purpose flour
- 1 cup cake flour
- 1 1/2 t baking powder
- 1/2 t baking soda
- 3/4 t kosher salt
- 1 cup buttermilk*
- 1 cup granulated sugar
- 1/2 cup butter, softened
- 2 large eggs + 1 egg yolk
- 2 t pure vanilla extract

* Or place 1 tablespoon lemon juice in the bottom of a 1-cup measuring cup and top off with milk. Set aside for a few minutes to make buttermilk.

DIRECTIONS:

1. Preheat your oven to 350F. Line 20-ish muffin cups with paper liners OR cut 3 or 4-inch squares of parchment paper and press into each muffin cup like I did here.
2. In a large bowl whisk together the dry ingredients: flours, baking powder, baking soda, and salt. Set aside. Measure out your buttermilk and set that aside.
3. In the bowl of your stand mixer beat together the sugar and butter until fluffy. Beat in eggs, yolk, and vanilla. Scrape the bowl and mix again just in case. Alternately mix in the dry ingredients and buttermilk starting and ending with the flour. Mix until just combined.
4. Divide batter between the lined muffin cups, filling each 3/4 of the way full. Bake for 15-18 minutes, or until a toothpick inserted in the center of one comes out clean. Cool for 5 minutes in the pan and then transfer to a wire rack. Cool completely before frosting.

STRAWBERRY JAM

FROSTING

INGREDIENTS:

- 9 T butter, softened
- 1/2 t pure vanilla extract
- 1/2 cup strawberry jam
- 3 cups+ powdered sugar
- about 1/4 cup dried strawberries, crushed

DIRECTIONS:

1. Using an electric mixer, beat butter until light and fluffy. Mix in vanilla and jam. Add powdered sugar until it's the perfect consistency! Fluffy and pipe-able. Pipe onto the cooled cupcakes and sprinkle with dried strawberries.