

# Homemade Strawberry Cupcakes Recipe

Forget the strawberry cake made with cake mix! These homemade completely scratch strawberry cupcakes are a classic done right and delicious!



Prep Time  
10 mins

Cook Time  
20 mins

Total Time  
30 mins



4.19 from 94 votes

Course: Dessert Cuisine: American Servings: 12 cupcakes Calories: 347kcal

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## Ingredients

### For the Cupcakes:

- 175 g granulated sugar
- 85 g unsalted butter, room temperature 1 1/2 sticks
- 144 g fresh whole strawberries pureed
- 1.5 large eggs room temperature
- 187.5 g sifted all-purpose flour
- 0.5 teaspoon baking powder
- 0.5 teaspoon baking soda
- 0.25 teaspoon salt
- 86.5 g sour cream room temperature
- 29.5 ml vegetable oil
- 0.5 teaspoon vanilla extract
- 0.5 teaspoon strawberry extract
- 1.5-2 drops red food coloring optional

### For the Buttercream:

- 210 g powdered sugar
- 113.5 g unsalted butter, room temperature 2 sticks
- 18 g pureed fresh strawberries
- 0.25 teaspoon strawberry extract
- Pinch salt

## Instructions

### For the Cupcakes:

1. Preheat your oven to 350 degrees Fahrenheit. Line two 12-well muffin pans with 20 to 24 cupcake liners.
2. In the bowl of your stand mixer fitted with the whisk attachment, add the granulated sugar and butter and beat together on medium-high speed for about 6 minutes, until very pale yellow and fluffy.

3. Add the eggs 1 at a time to your stand mixer, combining well after each addition and scraping down the sides and bottom of the bowl as needed.
4. Reduce your mixer speed to low and mix in the strawberry puree.
5. In a medium bowl, whisk together the flour, baking powder, baking soda, and salt. Slowly add 1/2 of the flour mixture to your stand mixer. Mix on the lowest speed until combined.
6. In a small bowl, whisk together the sour cream and oil. Add to your stand mixer bowl.
7. Add the remaining flour mixture to your stand mixer bowl and mix on low speed until well incorporated. Be careful not to overbeat.
8. Add the vanilla and strawberry extracts and food coloring, if using. Scrape down the sides and bottom of the bowl and mix the batter until just combined. Be careful not to overmix.
9. Using an ice cream scoop (with trigger release) or a spoon, scoop the batter into the cupcake liners until each is 3/4 full. Be careful not to overfill.
10. Bake for 17 to 21 minutes, or until a toothpick inserted into the center of a cupcake comes out mostly clean but still moist.
11. Let the cupcakes cool in the pans for 10 minutes, then transfer to a wire rack. Let cool to room temperature. Lightly cover the cupcakes with foil or plastic wrap so they do not dry out.

**For the Buttercream:**

1. Clean your stand mixer bowl and whisk attachment. Add the confectioners' sugar and butter and mix on low speed, increasing the speed to medium-high once the sugar is fully incorporated. Continue to mix until light and fluffy.
2. Add the strawberry puree, strawberry extract, and salt and beat until the mixture is cotton-candy pink and the puree is fully incorporated.
3. Once the cupcakes have cooled completely, pipe them with the buttercream (Here, I used a large star tip) and serve.

**Nutrition**

Calories: 347kcal | Carbohydrates: 45g | Protein: 2g | Fat: 17g | Saturated Fat: 11g | Cholesterol: 62mg | Sodium: 111mg | Potassium: 76mg | Sugar: 32g | Vitamin A: 490IU | Vitamin C: 8mg | Calcium: 27mg | Iron: 0.9mg