



Strawberry Cupcakes Recipe for Sweet Treats

My First Strawberry Cupcakes

I remember the first time I made these cupcakes. I was about twelve, just like you might be. I used strawberries from my grandma's garden. I was so proud of that pink batter.

I still laugh at that. I got more flour on my apron than in the bowl. But the cupcakes turned out wonderfully. It taught me that cooking is about joy, not perfection. That is a good lesson for life, too.

Why This Recipe Works

Using fresh strawberries is the secret. They give the cupcakes little juicy

pockets of flavor. The strawberry extract makes the taste even stronger. Doesn't that sound amazing?

The oil and butter together make the cake very soft. It stays moist for days. This matters because no one likes a dry cupcake. It is a small thing that makes a big difference.

A Little Kitchen Fun Fact

*Fun fact: The tiny seeds on the outside of a strawberry are actually its fruit. Each one is a separate little fruit! The red part we love is just the flower base. Isn't that wild?

That is why their flavor is so complex. It comes from all those tiny fruits. Next time you eat one, think about that. What is your favorite fun food fact?

Making the Fluffy Frosting

The frosting is my favorite part to make. You must have patience. Let the cream cheese and butter get soft on the counter. If they are too cold, your frosting will be lumpy.

I like to add a tiny bit of pink coloring. It makes the cupcakes look so happy. But that is just for fun. The taste is what really counts. Do you like a lot of frosting or just a little?

Sharing Your Sweet Treats

Food always tastes better when you share it. These cupcakes are perfect for a birthday or a simple family dinner. Seeing someone smile because of something you baked is the best feeling.

This matters because sharing food is a way of sharing love. It connects us. What is your favorite thing to bake for people you care about? I would love for you to tell me your story if you try this recipe.



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Ingredients:

Ingredient	Amount	Notes
unsalted butter	1/4 cup	room temperature
granulated sugar	1 cup	
eggs	3 large	
vanilla extract	1 teaspoon	
strawberry extract	1 teaspoon	*
whole milk	1/4 cup	
vegetable oil	1/4 cup	
baking powder	1 teaspoon	
coarse kosher salt	1/2 teaspoon	
all purpose flour	1 1/2 cups	
fresh strawberries	1 cup	chopped
lemon zest	2 teaspoons	
cream cheese	8 ounces	room temperature
unsalted butter	1/2 cup	room temperature
vanilla extract	1/2 teaspoon	
strawberry extract	1 teaspoon	
powdered sugar	3 1/2 cups	
pink food coloring		optional

My Sweet Strawberry Sunshine Cupcakes

Oh, these little cakes bring back such happy memories. My granddaughter and I used to make them every summer. We would pick strawberries from the garden. Her little hands were always so pink and sticky. Doesn't that smell amazing? It smells like a happy kitchen.

See also Biscoff Cookie Delight Crunch Bliss

Making them is just as fun as eating them. Let's get started together. I will walk you through it step-by-step. It is like we are standing side-by-side at the counter. Are you ready? Here we go.

Step 1: First, get your oven nice and warm. Set it to 350°F. Then, line your muffin tins with pretty paper liners. I love using the ones with little flowers on them. It makes the cupcakes feel extra special.

Step 2: Now, let's make the batter creamy. Use a mixer to beat the butter and sugar. You want it to look light and fluffy. I still laugh at that. My grandson once called it "snowy sugar." Keep mixing for about five minutes.

Step 3: Next, add in your eggs, vanilla, and that lovely strawberry extract. Mix it all up good. Then pour in the milk and vegetable oil. It might look a little funny, but that is okay. It will all come together.

Step 4: Time for the dry ingredients. Whisk your flour, baking powder, and salt in another bowl. Add this to your wet mixture a little bit at a time. (A hard-learned tip: do not overmix! A few lumps are just fine.)

Step 5: This is my favorite part. Gently fold in the chopped strawberries and lemon zest. The red bits look like little jewels in the batter. Do you like to fold or stir? Share below!

Step 6: Carefully spoon the batter into your liners. Fill them about two-thirds of the way up. This gives them space to rise into a perfect little dome. They look so hopeful before they go in the oven.

See also Soft Gingerbread Cookies Recipe For Christmas

Step 7: Bake them for about 20 minutes. You will know they are done

when they spring back at your touch. Let them cool completely on a rack. This part requires patience, I know.

Cook Time: 20 mins

Total Time: 55 mins

Yield: 18 cupcakes

Category: Dessert, Baking

Three Fun Twists to Try

Once you master the basic recipe, you can get creative. I love to play with new ideas. It keeps things exciting in the kitchen. Here are a few of my favorite twists on this classic.

Lemon Berry Blast: Use lemon extract instead of strawberry. Fold in some blueberries with the strawberries. It tastes like a summer picnic.

Chocolate-Dipped Delight: After frosting, dip the top of each cupcake in melted chocolate. Let it harden. It is a fancy treat for a birthday party.

Shortcake Surprise: Skip the frosting. Just top a warm cupcake with whipped cream and more fresh berries. It is like a portable strawberry shortcake.

Which one would you try first? Comment below! I love reading about your kitchen adventures.

Serving Your Sweet Creations

Now, for the best part. How will you serve your beautiful cupcakes? I think presentation is part of the joy. A little extra touch makes everyone feel loved.

For a real treat, place one on a small plate. Add a dollop of extra whipped cream on the side. You could even put a tiny, whole strawberry on top. It looks so pretty. For a drink, a cold glass of milk is always perfect. Or, for the grown-ups, a sweet sparkling rosé is a lovely match.

Which would you choose tonight? A classic cupcake and milk, or the shortcake surprise with tea? There is no wrong answer.



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Keeping Your Cupcakes Fresh

These strawberry cupcakes are best eaten the same day. But we all have leftovers sometimes. Keep them in a sealed container on the counter. They will stay fresh for about two days.

You can freeze the unfrosted cupcakes for later. I once froze a whole batch for my grandson's surprise visit. Wrap each one tightly in plastic wrap. Then place them all in a freezer bag. They will keep for three months this way.

See also [No Bake Chocolate Chip Cheesecake Delight](#)

Thaw them on the counter for a few hours. Frost them only after they are completely thawed. This keeps the frosting from getting watery. Batch cooking like this saves so much time. It means a sweet treat is always close by.

This matters because life can get very busy. Having a cupcake ready in the freezer is a little joy. It is a small act of kindness for your future self. **Have you ever tried storing it this way? Share below!**

Simple Fixes for Common Cupcake Troubles

Sometimes, our baking does not go as planned. Do not worry. Most problems have an easy fix. First, if your cupcakes are too dense, check your flour. Do not pack the flour into your measuring cup.

I remember when my first batch turned out like little bricks. I learned to

spoon the flour lightly into the cup. Then level it off with a knife. This small change makes cupcakes light and fluffy.

Second, if your strawberries sink, toss them in a little flour first. This helps them stay put in the batter. Third, if your frosting is too runny, just add more powdered sugar. Add a little at a time until it is thick.

Fixing these small issues builds your confidence. You learn that mistakes are just lessons. Getting the texture right also makes the flavor shine. Every bite will be perfect. **Which of these problems have you run into before?**

Your Cupcake Questions Answered

Q: Can I make these gluten-free? A: Yes. Use your favorite gluten-free flour blend. The results are just as tasty.

Q: Can I make them ahead of time? A: Absolutely. Bake the cupcakes a day before. Frost them the day you serve.

Q: What if I don't have strawberry extract? A: Use more vanilla extract. The berry flavor will be milder but still good.

Q: Can I make a smaller batch? A: You can cut all the ingredients in half. This will make about nine cupcakes.

Q: Is the pink food coloring needed? A: No, it is just for fun. The cupcakes are delicious without it. *A little fun fact: the lemon zest makes the strawberry taste even brighter!* **Which tip will you try first?**

Bake With Love

I hope you love baking these strawberry cupcakes. Sharing them with family is the best part. It fills the kitchen with sweet smells and smiles.

I would be so happy to see your creations. It makes my day to see your baking adventures. Please share a picture of your beautiful cupcakes.

Have you tried this recipe? Tag us on Pinterest! I cannot wait to see what you make. Happy cooking! —Elowen Thorn.

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