

# Vanilla Bean Cupcakes with Strawberry Buttercream

## Ingredients

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1 2/3 c Flour  
1/2 t Baking Powder  
1/4 t Baking Soda  
1/2 t Salt  
1 c Sugar  
8 T Butter (melted and 8  
tablespoons at room temperature)  
1 Egg  
1/4 c Sour Cream  
3/4 c Milk  
1 1/2 t Vanilla Extract  
1 Vanilla Bean (split in half,  
seeds scraped)  
3 Strawberries (patted dry)  
2 c Powdered Sugar

## Instructions

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1. For the cupcakes preheat oven to 350 degrees. Line a standard muffin tin with cupcake liners. Combine flour, baking powder, baking soda, salt, sugar, 8 tablespoons melted butter, egg, sour cream, milk, 1 1/2 teaspoon vanilla extract and vanilla bean seeds in a food processor fitted with the blade attachment. Process until the batter is fully combined. Fill each cupcake liner three-quarters the way full.

2. Bake cupcakes for 17 minutes, or until center cupcakes bounce back when touched. Transfer to a wire rack and let cool completely. (You may use a mini cupcake tin, just bake for 11 minutes instead)

3. For the frosting add 8 tablespoons butter at room temperature and powdered sugar in a large

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bowl. Beat with electric mixer until incorporated.

4. Add strawberries to small food processor and puree. Add 2 tablespoons of puree into butter and sugar mixture and beat until incorporated.

Frosting should be smooth and soft, yet hold its shape. Refrigerate overnight for best flavor.

Frost cooled cupcakes with strawberry buttercream.