

## How to Make Strawberry Crunch Cupcakes That Taste Just Like the Classic Ice Cream Bar

Why You'll Love These Cupcakes



**OVEN**  
**350°F**

**TIME**  
**20 mins**

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### INGREDIENTS

For the Cupcakes:

- 1 1/2 cups all-purpose flour
- 1 cup sugar
- 1 tsp baking powder
- 1/2 tsp baking soda
- 1/2 tsp salt
- 1/2 cup unsalted butter, softened
- 3/4 cup whole milk
- 2 large eggs
- 1 tsp vanilla extract
- 1/2 cup strawberry puree (fresh or frozen, blended)

For the Vanilla Frosting:

- 1 cup unsalted butter, softened
- 3 cups powdered sugar
- 2-3 tbsp heavy cream

For the Strawberry Crunch Topping:

- 1 cup crushed Golden Oreos
- 1/2 cup freeze-dried strawberries, crushed
- 3 tbsp melted butter

Step-by-Step Instructions:

1. Preheat and Prepare:
2. Make the Cupcake Batter:
3. Bake the Cupcakes:
4. Make the Vanilla Frosting:
5. Prepare the Strawberry Crunch Topping:

6. Assemble the Cupcakes:

7. Enjoy!:

My Pro Tips for the Best Strawberry Crunch Cupcakes:

Use fresh strawberries - If you have ripe strawberries on hand, blend them into a puree for the best flavor. If using frozen, thaw and drain excess liquid first.

Don't overmix the batter - Overmixing can lead to dense cupcakes. Stir just until combined for a light and fluffy texture.

Make the crunch topping ahead - The topping can be stored in an airtight container for up to a week, making assembly even easier.

For extra crunch - Sprinkle a little extra topping on the frosting just before serving to keep the texture crisp.

What to Serve with Strawberry Crunch Cupcakes:

With vanilla ice cream - The creamy texture pairs beautifully with the crunchy topping.

Drizzled with strawberry syrup - A little extra strawberry flavor never hurts!

## DIRECTIONS

1. **Preheat and Prepare:** Preheat your oven to 350°F (175°C). Line a muffin tin with cupcake liners so they're ready to go.
2. **Make the Cupcake Batter:** In a medium bowl, whisk together the flour, sugar, baking powder, baking soda, and salt. In a separate bowl, beat the softened butter, eggs, vanilla, and milk until smooth. Gradually mix in the dry ingredients until just combined, then gently fold in the strawberry puree.
3. **Bake the Cupcakes:** Fill each cupcake liner about  $\frac{3}{4}$  full with the batter. Bake for 18-20 minutes, or until a toothpick inserted in the center comes out clean. Let the cupcakes cool completely before frosting.
4. **Make the Vanilla Frosting:** While the cupcakes cool, beat the butter in a mixing bowl until light and fluffy. Gradually add powdered sugar, vanilla extract, and heavy cream, whipping until smooth and creamy. If the frosting is too thick, add a bit more cream. If it's too thin, add a little more powdered sugar.
5. **Prepare the Strawberry Crunch Topping:** In a small bowl, mix together the crushed Golden Oreos, freeze-dried strawberries, and melted butter. The result should be a crumbly, slightly sticky texture that clings together slightly when pressed.
6. **Assemble the Cupcakes:** Pipe or spread the vanilla frosting onto the cooled cupcakes. Then, generously sprinkle the strawberry crunch topping over the frosting, pressing it down slightly so it sticks.
7. **Enjoy!:** These cupcakes are best enjoyed fresh, but you can store them in an airtight container at room temperature for up to two days or refrigerate them for up to five days.

8. **My Pro Tips for the Best Strawberry Crunch Cupcakes:** Use fresh strawberries - If you have ripe strawberries on hand, blend them into a puree for the best flavor. If using frozen, thaw and drain excess liquid first.
9. **Don't overmix the batter** - Overmixing can lead to dense cupcakes. Stir just until combined for a light and fluffy texture.
10. **Make the crunch topping ahead** - The topping can be stored in an airtight container for up to a week, making assembly even easier.
11. **For extra crunch** - Sprinkle a little extra topping on the frosting just before serving to keep the texture crisp.
12. **What to Serve with Strawberry Crunch Cupcakes:** These cupcakes are perfect on their own, but here are a few fun ways to serve them:
  13. **With vanilla ice cream** - The creamy texture pairs beautifully with the crunchy topping.
  14. **Drizzled with strawberry syrup** - A little extra strawberry flavor never hurts!
  15. **As a party dessert** - Serve these alongside a classic strawberry shortcake for a stunning dessert table.
16. **FAQs (From My Kitchen to Yours):** Q: Can I make these ahead of time?A: Yes! Bake the cupcakes and store them (unfrosted) in an airtight container for up to two days. Frost and add the crunch topping right before serving.
17. **Q: Can I use store-bought frosting?**A: Absolutely! While homemade frosting tastes best, a high-quality store-bought vanilla frosting works in a pinch.
18. **Q: What if I don't have freeze-dried strawberries?**A: You can substitute crushed strawberry cereal (like Fruity Pebbles) or finely chopped dried strawberries.
19. **Q: Can I make this into a full-sized cake?**A: Yes! Pour the batter into an 8-inch cake pan and adjust the baking time to 25-30 minutes.
20. **Why You Need to Try These Cupcakes:** If you're a fan of classic strawberry crunch ice cream bars, these cupcakes will hit all the right notes. They're soft, fruity, creamy, and topped with the most irresistible crunch. Plus, they're so easy to make, even beginner bakers can nail them on the first try.
21. **Give them a try, and let me know how they turn out!** I'd love to hear if you add any fun twists-maybe a strawberry cream filling or a white chocolate drizzle? Happy baking!

## SWAPS & NOTES

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**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/how-to-make-strawberry-crunch-cupcakes-that-taste-just-like-the-classic-ice-cream-bar/>

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