

My Favorite Strawberry Shortcake Cupcakes: A Delicious Summer Treat

Strawberry Shortcake Cupcake



OVEN
350°F

TIME
5-10 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

- 1 1/2 cups all-purpose flour
- 1 1/2 tsp baking powder
- 1/2 tsp salt
- 1/2 cup unsalted butter, softened
- 1 cup granulated sugar
- 2 large eggs, at room temperature
- 1 tsp vanilla extract
- 1 cup buttermilk, at room temperature
- 2 cups fresh strawberries, hulled and diced
- 1/4 cup granulated sugar
- 1 tbsp lemon juice
- 2 cups heavy cream, very cold
- 1/2 cup powdered sugar

Swaps and Notes:

Buttermilk: If you don't have buttermilk, you can make your own by adding 1 tablespoon of fresh lemon juice or white vinegar to a measuring cup and filling it with enough regular milk to equal 1 cup. Let it sit for 5-10 minutes until it curdles slightly.

Berries: Fresh, ripe strawberries are best for this recipe, but you can use frozen if you must. Just be sure to thaw them and drain off the excess liquid before dicing. You can also experiment with other berries like raspberries or blueberries.

Cream Topping: For the best results, make sure your heavy cream is very cold before whipping. You can

even chill your mixing bowl and whisk attachment in the freezer for a few minutes to help it whip up faster and hold its shape.

Step-by-Step Instructions:

Prepare the Strawberries: In a bowl, combine the diced strawberries, 1/4 cup of granulated sugar, and lemon juice. Gently toss to combine and set aside for at least 30 minutes to allow the strawberries to macerate and release their juices.

Make the Cupcakes: Preheat your oven to 350°F (175°C) and line a muffin tin with cupcake liners. In a medium bowl, whisk together the flour, baking powder, and salt. In a separate large bowl, using a stand mixer or hand mixer, cream the softened butter and 1 cup of sugar together until light and fluffy.

Add Eggs and Extracts: Beat in the eggs one at a time, mixing well after each addition. Mix in the vanilla extract.

Combine Wet and Dry Ingredients: With the mixer on low speed, alternately add the dry ingredients and the buttermilk to the wet mixture, beginning and ending with the dry ingredients. Mix until just combined.

Bake the Cupcakes: Fill the cupcake liners about two-thirds full. Bake for 18-22 minutes, or until a toothpick inserted into the center comes out clean. Let the cupcakes cool in the pan for a few minutes before transferring them to a wire rack to cool completely.

Whip the Cream: Once the cupcakes are cool, make the cream topping. In a large, chilled bowl, beat the heavy cream with a hand mixer or stand mixer on high speed until soft peaks form. Gradually add the powdered sugar and vanilla extract and continue to beat until stiff peaks form.

Assemble the Cupcakes: Use a small knife to carefully cut a cone shape out of the center of each cupcake. Spoon a small amount of the macerated strawberry mixture into the hole. Frost each cupcake with a generous swirl of the whipped cream, then top with a few more of the diced strawberries.

Tips for Success:

Room Temperature Ingredients: As with all baking, using room temperature butter, eggs, and buttermilk will give you a smoother batter and a more consistent, tender cupcake.

Don't Overmix: Overmixing the batter can lead to tough, dense cupcakes. Mix until the ingredients are just combined.

Chill Your Cream: A cold bowl and cold cream are essential for whipping up a stable, fluffy cream topping.

Serving Suggestions and Pairings:

Nutritional Information Per Serving:

Calories: 350-400

Fat: 20-25g

Carbohydrates: 40-45g

Protein: 5-7g

DIRECTIONS

1. Prepare the : Strawberries: In a bowl, combine the diced strawberries, 1/4 cup of granulated sugar, and lemon juice. Gently toss to combine and set aside for at least 30 minutes to allow the strawberries to macerate and release their juices.
2. Make the : Cupcakes: Preheat your oven to 350°F (175°C) and line a muffin tin with cupcake liners. In a medium bowl, whisk together the flour, baking powder, and salt. In a separate large bowl, using a stand mixer or hand mixer, cream the softened butter and 1 cup of sugar together until light and fluffy.
3. Add : Eggs and Extracts: Beat in the eggs one at a time, mixing well after each addition. Mix in the vanilla extract.
4. Combine : Wet and Dry Ingredients: With the mixer on low speed, alternately add the dry ingredients and the buttermilk to the wet mixture, beginning and ending with the dry ingredients. Mix until just combined.
5. Bake the : Cupcakes: Fill the cupcake liners about two-thirds full. Bake for 18-22 minutes, or until a toothpick inserted into the center comes out clean. Let the cupcakes cool in the pan for a few minutes before transferring them to a wire rack to cool completely.
6. Whip the : Cream: Once the cupcakes are cool, make the cream topping. In a large, chilled bowl, beat the heavy cream with a hand mixer or stand mixer on high speed until soft peaks form. Gradually add the powdered sugar and vanilla extract and continue to beat until stiff peaks form.
7. Assemble the : Cupcakes: Use a small knife to carefully cut a cone shape out of the center of each

cupcake. Spoon a small amount of the macerated strawberry mixture into the hole. Frost each cupcake with a generous swirl of the whipped cream, then top with a few more of the diced strawberries.

8. **Tips for Success: Room Temperature Ingredients:** As with all baking, using room temperature butter, eggs, and buttermilk will give you a smoother batter and a more consistent, tender cupcake.
9. **Don't : Overmix:** Overmixing the batter can lead to tough, dense cupcakes. Mix until the ingredients are just combined.
10. **Chill : Your Cream:** A cold bowl and cold cream are essential for whipping up a stable, fluffy cream topping.
11. **Serving Suggestions and Pairings:** These cupcakes are a dessert all on their own! They're perfect for any summer gathering. For a refreshing drink to serve alongside them, my blueberry lemonade is a perfect, fruity complement.
12. **Nutritional Information Per Serving:** Calories: 350-400
13. **Fat:** 20-25g
14. **Carbohydrates:** 40-45g
15. **Protein:** 5-7g
16. **Please note:** Nutritional information is an estimate and can vary based on specific ingredients and brands used.
17. **Storage and Leftover Tips:** Because of the whipped cream topping and fresh strawberries, these cupcakes are best enjoyed the same day they are made. If you must store them, keep them in an airtight container in the refrigerator for up to 24 hours. The whipped cream may lose some of its stiffness, but the flavor will still be delicious.
18. **More Recipes You Will Love:** If you love sweet treats, here are a few more of my favorites that I know you'll enjoy:
19. For a fun, colorful, and surprising dessert, my Unicorn Poke Cake is always a conversation starter.
20. **My Chocolate :** Chip Banana Bread is a delicious way to use up overripe bananas and it always turns out perfectly moist.
21. If you need a big dessert to feed a crowd, my : Big Family Banana Pudding is a classic that never fails.
22. For a festive and delicious cookie recipe, check out my Easter Cookies that are perfect for any holiday or gathering.
23. **Final Thoughts:** These Strawberry Shortcake Cupcakes are a little taste of summer in every bite. They're a joy to make and an even bigger joy to eat. I hope you give this recipe a try and find that they become a staple in your summer baking rotation.
24. **What's your favorite part of a strawberry shortcake?** Let me know in the comments below!

SWAPS & NOTES

Buttermilk: If you don't have buttermilk, you can make your own by adding 1 tablespoon of fresh lemon juice or white

vinegar to a measuring cup and filling it with enough regular milk to equal 1 cup.

Let it sit for 5-10 minutes until it curdles slightly.

Berries: Fresh, ripe strawberries are best for this recipe, but you can use frozen if you must.

Just be sure to thaw them and drain off the excess liquid before dicing.

TIPS FOR SUCCESS

Room Temperature Ingredients: As with all baking, using room temperature butter, eggs, and buttermilk will give you a smoother batter and a more consistent, tender cupcake.

Don't Overmix: Overmixing the batter can lead to tough, dense cupcakes.

Mix until the ingredients are just combined.

Chill Your Cream: A cold bowl and cold cream are essential for whipping up a stable, fluffy cream topping.

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

Original recipe: <https://chefmaniac.com/my-favorite-strawberry-shortcake-cupcakes-a-delicious-summer-treat/>