

STRAWBERRY SHORTCAKE

Parinda (May) Thompson, Parinda Cupcakes, United States

INGREDIENTS

Cupcakes:

- ½ cup unsalted butter (1 stick)
- 1 cup granulated sugar
- 2 eggs
- 1 tablespoon pure vanilla extract
- 1 teaspoon butter flavoring (optional)
- 1¾ cups cake flour
- ¾ teaspoon baking powder
- ¾ teaspoon baking soda
- 2 tablespoons cornstarch
- ½ teaspoon salt
- ½ cup sour cream
- ¾ cup buttermilk

Strawberry compote:

- 2 cups frozen strawberries
- 1 cup sugar
- ¼ cup water
- 1 tablespoon lemon juice
- Pinch of salt

Vanilla buttercream:

- 2 pounds butter, softened to room temperature
- 2 cups powdered sugar, sifted for the smoothest texture
- 1 tablespoon pure vanilla extract - high quality for the best flavor
- Pinch of salt

INSTRUCTIONS

For the cupcakes:

Preheat the oven to 345°F and line a cupcake pan with liners. In a large bowl, cream together the butter and sugar for about 2 to 3 minutes. Stir in the vanilla extract and butter flavoring until well incorporated. Add the eggs one at a time, mixing thoroughly after each addition.

Combine the sour cream and buttermilk in a separate bowl, then set aside.

Sift together the cake flour, baking powder, baking soda, cornstarch and salt in another bowl.

On low speed, gradually blend the dry ingredients into the wet mixture, alternating with the sour cream and buttermilk mixture until fully combined.

Divide the batter among the prepared liners, filling each about ¾ full. Bake for 12 to 16 minutes. The cupcakes are done when a toothpick inserted comes out clean.

Remove from the oven and transfer to the refrigerator for approximately 10 minutes to cool completely.

For the strawberry compote:

Combine all ingredients in a large microwave-safe bowl.

Microwave on high in 5-minute intervals for a total of 3 to 4 intervals, stirring every 5 minutes, until the sugar has fully dissolved. The total time will vary depending on your microwave wattage.

Purée the mixture into a smooth sauce using an immersion blender, then allow it to cool completely before use.

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CULINARY DISCOVERY PAVILION

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INSTRUCTIONS (CONTINUED)

For the vanilla buttercream:

Whip the Butter: In the bowl of a stand mixer fitted with a paddle attachment, beat the softened butter on medium-high speed for about 5 to 7 minutes, until exceptionally pale, light, and fluffy.

Reduce the mixer speed to low. Carefully add the sifted powdered sugar and mix until fully incorporated into the butter.

Once the sugar is mixed in, add the pure vanilla extract and salt.

Whip to Finish: Turn the mixer back up to medium-high speed and beat for an additional 3 to 5 minutes, until the buttercream is perfectly smooth and airy. To ensure a silky texture for piping, gently mix the buttercream by hand with a silicone spatula for about a minute to push out any large air bubbles.

To assemble:

Using an apple corer or a small spoon, carefully core out the center of each cooled cupcake. Spoon the cooled strawberry compote into the center of each cored cupcake. Fill a 12-inch piping bag fitted with a 1M piping tip with the vanilla buttercream. Pipe a generous swirl on top of each cupcake. Serve and enjoy!

Storage instructions:

Refrigerator: Store cupcakes in an airtight container for up to 3 days.

Freezer: Store in an airtight container for up to 4 to 6 weeks.



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