**Fresh Strawberry Cupcakes**

1 cup flour Icing:

½ cup sugar ½ cup butter

1/8 tsp. baking soda 2 cups powdered sugar

½ tsp. baking powder ½ cup strawberry puree

6 tbsp. butter, room temperature 2 tsp. water or milk (if needed)

1 egg

1 tsp. vanilla

¼ cup sour cream

3 tbsp. milk

½ cup chopped strawberries

Preheat oven to 350\*

Whisk together flour, sugar, baking soda, and baking powder in the bowl of a stand mixer.

Add butter, eggs, vanilla, sour cream, and milk and beat on medium speed until smooth. Fold in the strawberries.

Fill cupcake liners just over half way.

Bake for 18-20 minutes. Allow to cool for 2-3 minutes, then remove to cooling rack to cool completely.

While cupcakes cool, make the icing. Beat the butter until smooth. Slowly add 1 cup of powdered sugar and mix until combined. Add strawberry puree and mix in. Add the rest of the powdered sugar and mix until smooth. Add water or milk if needed, until icing is desired consistency. Once cupcakes are cool, pipe on the icing.

http://www.lifeloveandsugar.com/2014/04/17/fresh-strawberry-cupcakes/