



Champagne Strawberry Cupcakes

Yield: 12 cupcakes

Cupcakes:

$\frac{3}{4}$ cup flour
 $\frac{1}{2}$ cup cake flour
1 and $\frac{1}{2}$ tsp. baking powder
 $\frac{1}{2}$ tsp. salt
5 tbsp. butter, softened to room temperature
 $\frac{3}{4}$ cup sugar
 $\frac{3}{4}$ tsp. vanilla bean paste (or vanilla extract)
3 eggs (you'll use one yolk and all three egg whites)
 $\frac{3}{8}$ cup champagne

Filling:

$\frac{1}{2}$ cup strawberry jam
10 fresh strawberries

Decorations/Garnish:

sprinkles and/or sanding sugar
fresh strawberries, optional

Frosting:

3 tbsp. champagne
1 $\frac{1}{2}$ tsp. milk
3 cups confectioner's sugar
6 tbsp. butter, softened to room temperature



1. In a medium mixing bowl, combine the flour, cake flour, baking powder, and salt. Mix together.
2. In another medium mixing bowl, cream together 5 tablespoons of butter and the sugar using a pastry blender. Stir in the vanilla.
3. In a small bowl, vigorously whisk together the three egg whites and one egg yolk until pale yellow. Gently fold into the butter/sugar mixture.
4. Add the champagne and the dry ingredients to the butter/sugar mixture a bit little at a time, alternating between the two.
5. Bake at 350°F for 15 minutes, or until the tops of the cupcakes spring back when gently pressed upon (or when a toothpick inserted in the middle comes out clean). Set aside to cool completely before filling.
6. Meanwhile, dice up the strawberries into small pieces. Mix together with the jam.
7. Once the cupcakes are cool, remove a portion of cake from the center of each cupcake. (I do this using a cupcake corer. If you do not have a cupcake corer, you can gently carve out the cupcake's "core" with a knife.) Remove the "core" and fill the hole with the strawberry/jam mixture.
8. To make the frosting, beat the 6 tablespoons of softened butter until light and fluffy. Mix in the confectioner's sugar, champagne, and milk. Transfer the frosting to a pastry bag fitted with a decorative tip of your liking. Pipe frosting onto cupcakes. Sprinkle with decorative sprinkles or sanding sugar. Top with fresh strawberries for garnish, if desired.