

# Strawberry Basil Lemonade Cupcakes

Poetry & Pies

**prep time:** 55-60 minutes

**bake time:** 12-15 minutes

**total time:** 1 hour, 15 minutes (plus cooling time--see recipe for what can be made the day before)

**servings:** 24



## Ingredients

half a batch of [strawberry basil compote](#)

one batch [strawberry basil buttercream](#)

for the lemonade cupcakes

- $\frac{3}{4}$  cup (184g) whole milk
- peeled zest of 2-3 lemons
- 2 cups plus 2 tablespoons (244g) cake flour, spooned then leveled (see note above for making your own)
- 2 teaspoons (8g) baking powder
- $\frac{1}{2}$  teaspoon (3g) sea salt
- $\frac{3}{4}$  cup (170g) unsalted butter\*, room temperature\*\*
- $1\frac{2}{3}$  cups (335g) granulated sugar
- 2 tablespoons (12g) grated lemon zest (2 large lemons)
- 3 large eggs, room temperature
- 2 tablespoons (27g) avocado or vegetable oil
- 1 tablespoon (13g) vanilla extract
- $\frac{1}{4}$  cup (58g) fresh lemon juice

## Instructions

**cold infuse the lemon peel and milk for the cupcakes**

1. The night before you plan to make the cupcakes, use a vegetable peeler to remove the zest (avoid the white pith) of 2-3 lemons. Add this to your milk in a sealed jar. Refrigerate until ready to make the cupcakes.

### **make the [strawberry basil compote](#)**

2. Ideally, you'll make this ahead of time, so it's cooled enough to use in the cupcakes. However, if that doesn't work out, try to make it before you start the cupcakes so that you can chill it before filling them.

### **make the lemonade cupcakes**

3. When you take the butter and eggs out to warm up, strain the lemon peel from the milk and let it come to room temperature for 30-60 minutes.
4. When ready to bake, preheat oven to 325 (350 if at high elevation). Line 2 cupcake pans with liners.
5. In a food processor, pulse the sugar and grated lemon zest. You can also rub it together with your hands or stir with a wooden spoon, pressing against the sides of the bowl, until fragrant.
6. In a medium mixing bowl, sift then whisk together cake flour, baking powder, and salt. Set aside.
7. In the bowl of a stand mixer fitted with a paddle attachment (or a large mixing bowl with a hand mixer), beat the butter on high until fluffy, about 1 minute. Add the lemon sugar and beat until light and fluffy, about 3 minutes. Scrape the bowl as necessary, at least once.
8. Add the eggs, one at a time, mixing on medium until light and fluffy (about 30 seconds) and scraping the bowl after each addition. Add the oil vanilla and mix on medium until well blended.
9. Add half of the flour and mix on low until just barely blended. Add the milk and lemon juice and mix on low until just barely blended. Add the remaining flour and mix on low until just barely blended. Scrape the sides and bottom of the bowl. Mix on low another 3-5 seconds, just to mix it all. Don't worry if there are a few streaks of flour.
10. Divide evenly between your cupcake liners, filling about  $\frac{2}{3}$  full (no more than  $\frac{3}{4}$  full). Bake for 12-15 minutes, or until a toothpick inserted in the middle cupcake comes out

clean. Check early, around 10 minutes, as climate, elevation, and individual ovens can cause the bake time to vary.

11. Let cupcakes cool in the pan 5-10 minutes, then remove to a wire rack to cool completely.

**make the [strawberry basil buttercream](#) (can also be made ahead of time)**

12. If you didn't make the buttercream ahead of time, make it while the cupcakes cool so it's ready to use when they're done. If you did make it ahead of time, be sure to let it come to room temperature on the counter (usually 2-3 hours).

### **assemble**

13. When the cupcakes are cool, use a cupcake corer or knife to remove about a ½ inch deep and wide chunk of cupcake from the center. Fill with strawberry basil compote, just until level with the cupcake (don't overfill).
14. Frost with strawberry basil buttercream. You can either use a piping bag and a 1M piping tip, like I did. Or you can frost with an offset spatula or butterknife, but start from the edge to help seal in the jam or it will spread into the buttercream (which could have a fresh, springy look if you want!).

Enjoy!

*Cupcakes should be stored in a truly airtight container. If using a typical cupcake caddy, wrap the seam with plastic wrap to preserve freshness. Cupcakes will last 3-5 days at room temperature.*

*Split up your time by making the compote and buttercream ahead. Buttercream can be kept on the counter overnight or refrigerated 1-2 weeks or frozen 1-2 months, both in an airtight container. Jam can be kept refrigerated about a month or frozen up to 3 months. Let come to room temperature on the counter. If chilled longer than overnight, it may need to be stirred or quickly whipped with a mixer.*

*\*I highly recommend European style butter! It has less water and makes a richer dessert.*

*\*\*If your butter has become shiny or oily, put it back in the fridge for 5-10 minutes until it firms up a bit (not hard) and is matte in appearance.*