

Strawberry Cupcakes (or Cake) with Chocolate Frosting

Recipe source: [Martha Stewart](#)

Yield: Makes 34 cupcakes



INGREDIENTS:

- 2 3/4 cups all-purpose flour
- 1/2 cup cake flour, (not self-rising)
- 1 tablespoon baking powder
- 1 teaspoon salt
- 8 ounces (2 sticks) unsalted butter, softened
- 2 1/4 cups sugar
- 3 large eggs
- 1 large egg white
- 1 cup whole milk
- 1 1/2 teaspoons pure vanilla extract
- 2 cups finely chopped strawberries, plus small strawberries for garnish
- Frosting of your choice – we like chocolate ganache (recipe below)



DIRECTIONS:

- Preheat oven to 350°F. Line standard muffin tins with paper liners. Sift together both flours, baking powder, and salt.
- With an electric mixer on medium-high speed, cream butter, sugar and vanilla until pale and fluffy.
- Add whole eggs and the white, one at a time, beating until each is incorporated, scraping down sides of bowl as needed. Reduce speed to low.

- Add flour mixture in two batches, alternating with the milk, and beating until well combined.
- Fold in chopped strawberries by hand.
- Divide batter evenly among lined cups, filling each three-quarters full. Bake, rotating tins halfway through, until golden and a cake tester inserted in centers comes out clean, 25 to 30 minutes.
- Transfer tins to wire racks to cool 15 minutes; turn out cupcakes onto rack and let cool completely.
- Cupcakes can be stored up to 1 day at room temperature in airtight containers.
- Frost the cupcakes as desired.
- Frosted cupcakes will keep, covered and refrigerated, for up to 2 days. Top with a strawberry just before serving.

If you'd like to make a layer cake instead, swap two 8-inch cake pans for the muffin tins. Otherwise follow the recipe as written. The timing in the oven will be about the same.

Chocolate Ganache

- 1 1/2 cups heavy cream
- 2 tablespoons unsalted butter
- 18 ounces semisweet chocolate chips
- Heat the heavy cream and the butter in a small saucepan over medium high heat. Bring to a boil. Place the semisweet chocolate in a large bowl.
- Pour the boiling cream over the chocolate and allow to stand for 5 minutes.
- Stir until smooth and bring the ganache to room temperature (about 1 hour).
- With a spatula, spread the ganache over the cake top and sides, covering evenly.