

Strawberry Cupcakes with Strawberry Frosting

PREP AHEAD • SOY-FREE | **Makes:** 12 cupcakes

Prep time: 20 minutes | **Cook time:** 25 minutes | **Cooling time:** 2 hours 10 minutes
Equipment: Muffin tin, food processor, hand mixer or stand mixer

When it comes to cupcakes, some people like them on the fruity side. If you're in that camp, these cupcakes are for you! Even if that's not normally your thing, I have no doubt that these cupcakes' strawberry sweetness will win you over. Top these cupcakes with an extra strawberry slice for a lovely presentation.

FOR THE CUPCAKES

½ cup full-fat coconut milk

2 tablespoons freshly squeezed lemon juice (from about ½ lemon)

2 cups strawberries, stemmed and halved

1½ teaspoons vanilla extract, divided

1 cup brown rice flour

¾ cup almond flour

¾ cup coconut sugar

2 tablespoons tapioca flour

1½ teaspoons baking powder

½ teaspoon baking soda

¼ teaspoon sea salt

3 tablespoons maple syrup

1. Preheat the oven to 350°F. Line a muffin tin with cupcake liners.
2. In a medium bowl, mix the coconut milk and lemon juice. Whisk and set aside.
3. In a food processor, combine the strawberries with ½ teaspoon of vanilla. Process until puréed, scraping down the sides as needed. Transfer the purée to a small bowl or measuring cup (it should yield about 1 cup).
4. In a large bowl or stand mixer, mix the brown rice flour, almond flour, coconut sugar, tapioca flour, baking powder, baking soda, and salt. Stir to combine.
5. To the bowl with the coconut milk and lemon juice, add ¾ cup of strawberry purée (reserving the rest for the frosting), the remaining 1 teaspoon of vanilla, and maple syrup. Whisk.
6. Pour the wet ingredients into the flour mixture, and beat until a batter forms.

FOR THE STRAWBERRY FROSTING

¾ cup coconut oil

¾ cup palm oil shortening

**⅓ cup arrowroot starch
or tapioca flour**

⅛ teaspoon sea salt

¼ cup maple syrup

½ teaspoon vanilla extract

7. Spoon the batter into the cupcake liners, filling each cup about two-thirds to three-quarters of the way full. Bake for 22 to 24 minutes, or until a toothpick inserted in the center comes out clean. Allow the cupcakes to slightly cool in the muffin tin, 5 to 10 minutes, before transferring them to a wire rack to cool completely before frosting, about 2 hours.

8. To make the strawberry frosting, in a separate large bowl, combine the coconut oil and palm oil shortening. Beat until fluffy, about 1 minute.

9. Add the arrowroot starch and salt, and beat again. Add the maple syrup, reserved strawberry purée, and vanilla, and beat again.

10. Using a spatula, mix the frosting. Frost the cooled cupcakes immediately, or transfer the frosting to the refrigerator for 10 minutes for a more dense texture.

Storage: Frosted cupcakes can be stored in an airtight container at room temperature for 1 day. If making them in advance, wrap unfrosted cupcakes tightly in plastic wrap, and store at room temperature for up to 3 days. Make the frosting when ready to serve, or store it in an airtight container at room temperature for up to 1 week. Stir before using, and 10 minutes before frosting, place it in the refrigerator for a denser texture, if desired.

Prep tip: The frosting can be easily spread with a spoon or knife. You can also place the frosting in a plastic sandwich bag and cut a small corner off one end. Squeeze to pipe.