



CUPCAKES & CO.

Cupcakes & Co. is New Orleans' most innovative and creamalicious mobile cupcakery! A socially conscious business that attempts to maximize its economic impact to create social good and enjoyment for all, Cupcakes & Co. provides an assortment of fresh baked cupcake flavors and toppings.

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Today's Special:

SWEET LOUISIANA STRAWBERRY CUPCAKES

MAKES 1 DOZEN



INGREDIENTS

2/3 c whole fresh or frozen Louisiana strawberries, thawed
1 1/2 c all-purpose flour, sifted
1 tsp baking powder
1/4 tsp coarse salt
1/4 c whole milk, room temperature

1 tsp pure vanilla extract
1/2 c (1 stick) unsalted butter, room temperature
1 c sugar
1 large egg, room temperature
2 large egg whites, room temperature

Frosting

4 large egg whites
1 c plus 2 tbsp fine sugar
1/4 c water
1 1/2 c butter, at room temperature
1 c Louisiana strawberries pureed (will have about 1/2 c of puree)

DIRECTIONS

Cupcakes

1. Preheat oven to 350° F. Line a 12-cup muffin tin with cupcake liners; set aside. Place strawberries in a small food processor; process until pureed. You should have about 1/3 cup of puree. Add a few more strawberries if necessary or save any extra puree for frosting. Set aside.
3. In a medium bowl, whisk together flour, baking powder, and salt; set aside. In a small bowl, mix together milk, vanilla, and strawberry puree; set aside. In the bowl of an electric mixer fitted with the paddle attachment, cream butter on medium-high speed, until light and fluffy. Gradually add sugar and continue to beat until well combined and fluffy. Reduce the mixer speed to medium and slowly add egg and egg whites until just blended. With the mixer on low, slowly add half the flour mixture; mix until just blended. Add the milk mixture; mix until just blended. Slowly add remaining flour mixture, scraping down sides of the bowl with a spatula, as necessary, until just blended.
4. Divide batter evenly among prepared muffin cups. Transfer muffin tin to oven and bake until tops are just dry to the touch, 22 to 25 minutes. Transfer muffin tin to a wire rack and let cupcakes cool completely in tin before icing.

Frosting

1. Prepare the egg whites in a stand mixer with the whisk attachment. Don't start mixing just yet – you will be making the sugar syrup first because that takes longer.
2. In a small saucepan, add 1 cup of sugar and pour the water over it. On low heat, tilt the pan gently until the sugar and water start combining (don't stir it!). When the sugar has mostly dissolved (you will see it becoming less and less gritty), raise the heat to medium-high.
3. Wait for the mixture to come to a rapid boil, then cover immediately for exactly 2 minutes. In the meantime, start beating the egg whites on high speed. Uncover the sugar mixture after the 2 minutes. Continue tilting around the pan. Bring the mixture to 240° F (use a candy thermometer).
4. As the sugar mixture approaches 240° F, add the remaining 2 tablespoons of sugar to the egg whites. As soon as the syrup reaches 240° F, immediately remove from heat, and with the mixer running, slowly pour the syrup into the egg whites. Continue mixing at medium-high speed for 5 to 7 minutes, until the mixture has cooled to room temperature. Lower the speed to medium. Add the butter one tablespoon at a time until it is fully incorporated. If it starts looking curdled, continue beating.
5. Add 1/3 cup of the strawberry puree and beat until incorporated. Ready to ice.



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Enjoy this scrumptious recipe from Cupcakes & Co. compliments of CORPORATE REALTY

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