Fresh Strawberry Cupcakes

Ingredients

8 large fresh strawberries, or as needed

2 eggs

200g caster sugar

75ml vegetable oil

½ tsp vanilla extract

½ tsp grated lemon zest

200g plain flour

2 tsp baking powder

¼ tsp salt

1 drop red food colouring (optional)

Cream Icing:

175g cream cheese

30g unsalted butter

60g icing sugar

½ tsp vanilla extract

Strawberries to decorate

Method

1. Preheat the oven to 170ºC. Line a tin with 12 cupcake cases.
2. Place 8 strawberries in blender and blend until smooth. Pour the purée through a sieve to remove seeds. Puree should equal 175ml. Set aside.
3. In a large bowl, beat together eggs, sugar, vegetable oil, vanilla extract, lemon zest and strawberry purée until well combined. Stir in flour, baking powder, salt and food colouring to reach a desired shade of pink. Spoon mixture into cases.
4. Bake in oven for 20 minutes. Allow to cool before icing.
5. To make cream cheese icing, beat cream cheese and butter together with electric mixer until smooth. Mix in icing sugar and vanilla extract to make a lump free icing. Ice each cake and decorate with a strawberry.

Makes 10 - 12