

Sunny Day
Sweepin' the clouds away
On my way to where the air is sweet

Can you tell me how to get,
How to get to Sesame Street...

The childhood song that everyone knows, right? I used to sing this song when I was a kid eating bowls of strawberries during the spring and early summer months growing up in California. And, now at the age of 34, I sing it as I gather the ingredients for the strawberry cupcakes that I have chosen to prepare on my day of leisure.

Larry from Creekside Lane Organics has grown a magnificent strawberry crop this year. I have made everything from strawberry mojitos to preserves, and now strawberry cupcakes. Nope, life doesn't get much sweeter than fresh local strawberries, a day off, and a steady north west breeze to blow the heat out of the kitchen.

If you have the time, give this recipe a try. It yields a moist strawberry crumb. Mild in sweetness, but big on flavor.

Sunny Day.....
Enjoy!

4-5 large local strawberries
1 and 2/3 cup + 1 Tablespoon (218g) cake flour or all-purpose, you decide.
1/2 teaspoon baking powder
1/4 teaspoon baking soda
1/2 teaspoon salt
1/2 cp (100g) granulated sugar
1/2 cup (115g) unsalted butter, melted
1 large egg
1/4 cup (62g) vanilla yogurt
3/4 cup (180ml) milk*
1 teaspoon vanilla extract

Directions:

Preheat oven to 350F degrees. Line a 12-count muffin pan with cupcake liners.

Muddle the strawberries in a small bowl, and set aside. Next combine butter, egg, yogurt, milk and vanilla extract in a bowl, and mix till well incorporated. An electric mixer is not necessary if butter is at room temperature.

Combine dry ingredients in a separate bowl, and whisk till well blended. Add wet ingredients,

muddled strawberries and mix till there incorporated.

Scoop into cupcake liners till half full, and bake for 20 minutes. Test with a toothpick to ensure they are done. Top with some fresh made whip cream and BOOM! Sweet treat!

Whip Cream.

Combine:

1 cup of organic heavy whipping cream

1/4 cup of granulated cane sugar

1/2 teaspoon of almond extract

Freeze bowl, whisk for at least 20 minutes prior to beating cream. Combine all the ingredients and whisk till your arm feels like it's going to fall off, or if you have a mixer, save yourself the trouble and beat the cream mechanically.