

# Carol Kicinski's Simply Gluten Free™

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**Article Title:** Light as air cupcakes, a springtime delight

**Article Text:**

This recipe combines two of my favorite things: cupcakes and strawberry shortcake.

What makes these different from just strawberry cupcakes? Glad you asked!

See, the thing about strawberry shortcake that makes it so fabulous is that the cakes are topped with strawberries that have been macerated with sugar and lemon juice and gotten all juicy and wonderful, then these strawberries and their juices soak into the cake and it combines into something so much better than the sum of their parts. And then the whole thing gets topped off with whipped cream – pure strawberry heaven!

And those elements are what make these cupcakes so much more than “just” strawberry cupcakes.

For this recipe, I used my own gluten free all-purpose flour, but feel free to use any brand you like. If there is no xanthan gum in the flour blend you use, add half a teaspoon. Be aware that room temperature ingredients in the cake will blend better and give you better results, so it's important to take your butter, eggs, and sour cream out of the fridge about 30 minutes before you start mixing ingredients and baking. And remember to always use pure extracts like vanilla extract, as artificial ones may have gluten (and do not taste good!).

**Photo Credit:** Carol Kicinski

**Photo Caption:** These strawberry shortcake cupcakes are a wonderful treat for springtime. Light as air and just sweet enough, these babies are sure to please!

**Article Photo 1 (link):**

<http://simplygluten-free.com/articles/files/2016/03/Strawberry-Shortcake-Cupcakes1.jpg>

**Article Photo 2 (link)**

<http://simplygluten-free.com/articles/files/2016/03/Strawberry-Shortcake-Cupcakes2.jpg>

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**Continue on next page for recipe.**

# Recipe

## Recipe Title:

Gluten-Free Strawberry Shortcake Cupcakes

## Recipe Ingredients:

1 ½ cups gluten-free all-purpose flour blend  
1 teaspoon baking powder  
¼ teaspoon baking soda  
½ teaspoon kosher or fine sea salt  
½ cup (1 stick) unsalted butter, at room temperature  
1 plus ⅓ cup sugar, divided use  
3 large eggs  
2 teaspoons plus 1 tablespoon pure vanilla extract, divided use  
½ cup sour cream, at room temperature  
2 pints fresh strawberries  
1 tablespoon fresh lemon juice  
2 cups cold heavy cream  
3 tablespoons powdered sugar

## Recipe Directions:

Preheat oven to 350 F. Line a standard muffin tin with paper liners.

Combine flour, baking powder, baking soda, and salt in a mixing bowl and whisk.

In the bowl of an electric mixer, preferably fitted with a paddle attachment, beat the butter and 1 cup sugar on high speed for 5 minutes. Beat in the eggs, one at a time, scraping down the sides of the bowl after each addition. Beat in 2 teaspoons vanilla extract.

Turn the mixer to low, add half the flour mixture, then sour cream, and then the remaining flour. Mix until combined. With a spatula, scrape the sides and bottom of the bowl to ensure all ingredients are well combined. Divide batter evenly into the prepared tins. Bake 18 to 20 minutes or until a toothpick inserted in the center comes out clean. Let cool in the pan 5 minutes then remove to a wire rack to finish cooling.

While the cupcakes are baking and cooling, reserve a few strawberries for garnish, slice the rest, and mix with ⅓ cup sugar and the lemon juice. Let sit 15 to 20 minutes, tossing occasionally. Lightly mash the strawberries with a fork.

Cut a hole about as wide as a quarter and about ½ inch or so deep into the top of each cooled cupcake. Spoon the strawberry mixture into the holes. Reserve some of the strawberries and syrup to drizzle on top of the frosted cupcakes, if desired.

Whip the cream with the remaining 1 tablespoon vanilla and the powdered sugar until it forms peaks. Frost each cupcake with the whipped cream. Slice the reserved strawberries and garnish.

## Recipe Servings:

Makes 12

# Enjoy!