**Strawberry Shortcake Cupcakes**

**Ingredients**

**Cupcakes**

* 3 1/3 cups of all-purpose flour
* 1 teaspoon of baking powder
* 1 teaspoon of salt
* ½ teaspoon of baking soda
* 1 cup of Challenge butter, melted and cooled
* 2 cups of sugar
* 4 egg whites
* 1 ½ cup of milk
* ½ cup of vanilla flavored Greek yogurt
* 2 tablespoons of vanilla paste (vanilla extract can be substituted)
* 48 small to medium strawberries, washed and dried

**Double Strawberry Frosting**

* 8 ounces tub of Challenge Strawberry Cream Cheese Spread
* 4 tablespoons of Challenge butter, room temperature
* 1 tablespoon of vanilla extract
* 3 cups of confectioners’ sugar
* 1 cup of diced freeze dried strawberries
* Pink food color, optional

**Directions**

1. Preheat oven to 350 degrees. Line two cupcake trays with cupcake liners.
2. Combine flour, baking powder, salt and baking soda in a large bowl.
3. In a second bowl, blend together butter and sugar with a hand mixture or stand mixture on low speed. Mix in egg whites, milk and yogurt.
4. Slowly mix in flour mixture, mix until well blended.
5. Divide cupcake batter among cupcake liners, about ¾ full.
6. Remove the stems and leaves from 24 strawberries. Insert a strawberry in the center of each cupcake.
7. Bake cupcakes in oven for 20 minutes or until a toothpick can be inserted into the cake and comes out clean. Let cupcakes cool.
8. To create your frosting, whip together cream cheese, butter and vanilla until smooth and creamy. Slowly add confectioners’ sugar. Stir in freeze dried strawberries. Stir in food coloring if desired.
9. Decorate and frost cupcakes by using a piping bag or knife to apply frosting. Place a fresh strawberry on top. Store in refrigerator until ready to eat!

**Creates 2 dozen cupcakes**