

DINNERLY



Strawberry Daiquiri Cupcakes with Jammy Filling



40-50min



2 Servings

It's officially summertime, and you know what that means! Cocktails, mocktails, fruitiness, freshness, and all of the above. Here we've taken the flavors of a classic strawberry daiquiri and turned it into a super crave-worthy (and show off-worthy) dessert to fulfill all your cocktail-inspired dreams. We've got you covered! (2-p plan makes 6 cupcakes; 4-p plan makes 12)

WHAT WE SEND

- 1 lime
- ½ oz freeze dried strawberries
- 5 oz confectioners' sugar
- ¼ oz raspberry powder
- 6 oz yellow cake mix ^{1,3,6,7}

WHAT YOU NEED

- granulated sugar
- kosher salt
- 1 large egg ³
- 8 Tbsp (1 stick) butter, softened ⁷
- milk ⁷
- vanilla extract

TOOLS

- 6-cup cupcake tin
- nonstick cooking spray
- microplane or grater
- small saucepan
- handheld electric mixer

ALLERGENS

Wheat (1), Egg (3), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 400kcal, Fat 20g, Carbs 52g, Protein 3g

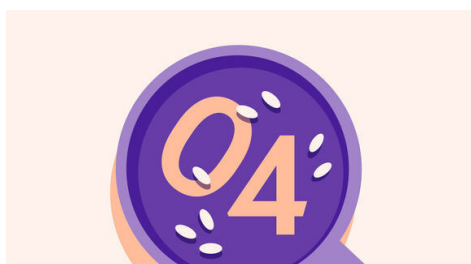


1. Prep ingredients

Preheat oven to 350°F with a rack in the center. Line cupcake tin with liners or grease with nonstick cooking spray.

Grate **1 teaspoon lime zest** and squeeze **2 teaspoons juice**. Thinly slice **any remaining lime**.

Using a rolling pin, crush **strawberries** in bag into a coarse powder (or blend in a food processor or blender).



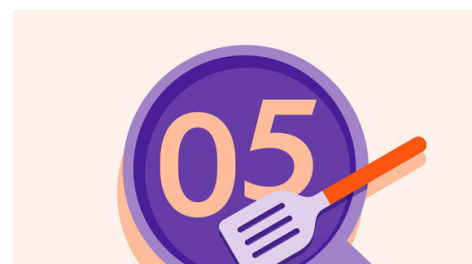
4. Make frosting

In a large bowl, using an electric mixer, beat **8 tablespoons softened butter** until pale and fluffy, about 2 minutes. Reduce speed to low; slowly add **confectioners' sugar**. Increase speed to high; beat until doubled in size. Add all but ¼ teaspoon raspberry powder, 1 tablespoon milk, ½ teaspoon vanilla, and **¼ teaspoon salt**. Beat until combined.



2. Make filling

To a small saucepan, add **strawberries, lime juice, 2 tablespoons granulated sugar, ⅓ cup water**, and **a pinch of salt**. Cook over medium-low heat, stirring frequently, until strawberries begin to break down and sauce thickens, 3–5 minutes. Let cool.



5. Fill cupcakes & serve

Cut a 1-inch circle in the center of each **cupcake**. Scoop out a 1-inch deep hole, reserving cupcake core. Fill with **strawberry jam filling**. Trim bottom half of cupcake core to create a small lid; place over filling. Spread **frosting** over cupcakes.

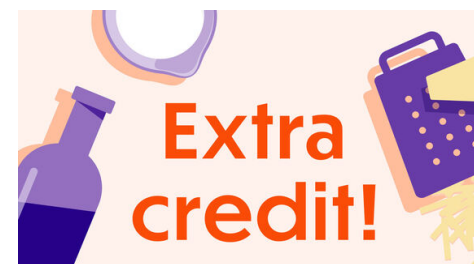
Serve **strawberry daiquiri cupcakes** garnished with **a sprinkle of remaining raspberry powder** and **sliced limes**. Enjoy!



3. Bake cupcakes

Add **cake mix** to a large bowl; whisk to remove clumps. Add **lime zest, 1 large egg**, and **½ cup water**. Whisk until no clumps remain and **batter** is shiny, about 3 minutes. Divide batter in cupcake tin.

Bake on center oven rack until domed, springy, and a toothpick inserted into the center comes out clean, 17–20 minutes. Let cool completely.



6. Cheers!

Daiquiri cupcakes call for actual daiquiris! Just combine 4 parts white rum, 2 parts lime juice, and 2 parts simple syrup in a shaker with ice cubes. Shake well and strain into a cocktail glass.