



Strawberry Cupcakes with White Chocolate Frosting



Cupcakes:

1 box white cake mix

1 3-oz. box strawberry Jell-O

1 1/4 c frozen strawberries in syrup, thawed and pureed

4 eggs

1/2 c vegetable oil

1/4 c water

Frosting:

3 oz. white chocolate baking squares

3 T whipping cream

1/2 c butter, softened

3 c powdered sugar

Prepare 30 cupcake tins with paper liners. In large bowl, mix cake mix (dry), Jell-O (dry), pureed strawberries, eggs, oil, and water. Beat on low speed until combined. Beat at medium speed for 2 minutes. Pour into cupcake liners. Bake at 350°F for 12-15 minutes or until toothpick inserted into center comes out clean. (Bake 9-10 minutes for mini cupcakes.) Cool 5 minutes. Remove from pans and cool completely.

Meanwhile, make frosting by heating chocolate squares and cream in double boiler, stirring often, until completely melted. Cool 10-15 minutes. In medium bowl, beat butter and 2 cups powdered sugar on medium speed until blended. Add chocolate mixture. Blend well. Add remaining powdered sugar and beat until smooth. Spread frosting over cupcakes. Store in refrigerator in airtight container.