Strawberry Basil Cupcakes

3/4 cup butter, softened at room temperature

1 1/2 cups white granulated sugar

4 large eggs

1 teaspoon vanilla extract

1 cup milk

2 cups all-purpose flour

1/2 teaspoon salt

4 teaspoons baking powder

1/2 cup diced fresh strawberries

1/2 cup strawberry puree

Basil Buttercream

fresh strawberries for garnish

Cream together butter and sugar until light and fluffy.

Beat in eggs, one at a time.

Beat in vanilla, strawberry puree and fresh strawberries.

Add dry ingredients, alternating with milk.

Scoop into paper lined cupcake pans.

Bake 22 minutes at 350.

Allow to cool completely on a wire rack.

Prepare a batch of basil buttercream by stirring 1 tablespoon chopped fresh basil and a drop of green food coloring into swiss meringue buttercream.

Frost cupcakes with a swirl of buttercream and top with a fresh strawberry.