Fresh Strawberry Cupcakes

2¾ cups all-purpose flour

½ cup cake flour

1 tablespoon baking powder

1 teaspoon salt

1 cup unsalted butter, at room temperature

2¼ cups granulated sugar

1½ teaspoons vanilla extract

3 eggs

1 egg white

1 cup whole milk

2 cups finely chopped fresh strawberries

Cream together butter and sugar.

Beat in eggs, egg white and vanilla.

Add dry ingredients in batches, alternating with milk.

Stir strawberries into batter.

​Scoop batter into paper lined cupcake pans.

Bake 22 minutes at 350. (My batter made 14 jumbo cupcakes.)