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

Whisk together both flours, baking powder and salt; set aside.

Cream together the butter, sugar and vanilla until pale and fluffy, about 3 minutes.

Add the eggs and egg white, on at a time, beating until each is fully incorporated, scraping down the sides of the bowl as needed.

Reduce the mixer speed to low and add the flour in two batches, alternating with the milk, and beating until well combined.

Use a rubber spatula to gently fold in the chopped strawberries by hand.

Divide the batter evenly among the lined cups, filling each three-quarters full.

Bake until golden and a cake tester inserted in centers comes out clean, 25 to 30 minutes at 350.

Transfer to pans to wire racks to cool for 15 minutes; turn out the cupcakes onto the rack and let cool completely.

Frost cupcakes with fresh whipped cream.