Strawberry Lemonade Cupcakes

Strawberry Cupcake Batter

12 ounces frozen whole strawberries, thawed

3/4 cup whole milk

6 egg whites

2 teaspoons vanilla

2 1/4 cups cake flour

1 3/4 cups sugar

4 teaspoons baking powder

1 teaspoon salt

12 Tablespoons butter, room temperature

Lemon Cupcake Batter

1 1/4 cups sifted all purpose flour

1 1/2 cups sifted cake flour

1/2 teaspoon baking soda

1 1/2 tsp baking powder

1 teaspoon salt

1 1/2 cups sugar

2/3 cup vegetable oil

1/3 cup vegetable shortening at room temperature

1 tsp good quality vanilla extract

2 tsp pure lemon extract

3 large eggs

1 1/2 cups buttermilk

Strawberry and Lemon Cream Cheese Frosting

16 ounces cream cheese

16 Tablespoons butter

4 cups powdered sugar

2 teaspoons vanilla

pinch salt

4 Tablespoons heavy whipping cream

2 Tablespoons strawberry jam

1/2 teaspoon lemon extract

Place strawberries in a large bowl, cover with plastic wrap and microwave on high for 6 minutes.

Pour strawberry mixture into a fine mesh strainer over a small saucepan.

Press mixture through strainer until just solids remain.

Place pan of strawberry juice on stove and heat on low until reduced to 1/2 cup and thick and syrupy.

Whisk together egg whites, vanilla and milk.

Whisk mixture into strawberry pan.

Combine sugar, flour, baking powder and salt in bowl of standing mixer.

Cut in butter.

Add strawberry mixture and beat until combined.

In a clean mixing bowl, combine oil, shortening, vanilla and lemon extract. Whisk together until fully combined.

Switch to flat beater and beat in eggs, one at a time.

Combine dry ingredients.

Add dry ingredients to mixer, alternating with buttermilk.

Scoop some of each batter into paper lined cupcake pans. Swirl batters together with a butter knife.

Bake 22 minutes for jumbo cupcakes. Cool on wire racks.

To create frosting, cream together cream cheese, butter, powdered sugar, vanilla and heavy cream in bowl of standing mixer. Divide frosting in half. Add lemon extract to half and strawberry jam to the other half. Fill a pastry bag with both frosting flavors and pipe onto cooled cupcakes.