Strawberry Milkshake Cupcakes

 5 tablespoons unsalted butter, at room temperature

 1 3/4 cups all-purpose flour

 1 1/3 cups granulated sugar

 1 tablespoon baking powder

 1/2 teaspoon salt

 3/4 cup whole milk, at room temperature

 2 large eggs, at room temperature

 1/4 cup strawberry milk powder

Combine butter and sugar in mixer and process until smooth.

Combine flour, sugar, baking powder and salt.

Combine milk, eggs and milk powder.

Add dry ingredients to sugar mixture, alternating with wet ingredients.

Scoop into paper lined cupcake pan.

Bake 22 minutes at 350.

Prepare a batch of buttercream and add 2 Tablespoons strawberry milk powder.

Pipe strawberry buttercream onto cupcakes.