White Chocolate Strawberry Cupcakes

1 and 3/4 cups cake flour

1 teaspoon baking powder

1/4 teaspoon baking soda

1/4 teaspoon salt

1/2 cup butter, softened

1 cup granulated sugar

3 egg whites, at room temperature

1/4 cup sour cream or plain yogurt, at room temperature

1 and 1/2 teaspoons pure vanilla extract

1/3 cup whole milk, at room temperature

1/4 cup reduced strawberry puree

White Chocolate Strawberry Frosting

1 cup freeze-dried strawberries

1 cup unsalted butter, softened to room temperature

2 cups confectioners’ sugar

6 ounces white chocolate, melted and slightly cooled (see note)\*

1/4 cup heavy cream, half-and-half, or milk, at room temperature

1 teaspoon pure vanilla extract

1/8 teaspoon salt

fresh strawberries coated with 2 ounces melted white chocolate

Puree 1/2 pound of strawberries.

Simmer 20 minutes over low heat or until reduced to 1/4 cup.  Cool.

Whisk together cake flour, baking powder, baking soda and salt.

Beat together butter and sugar until creamy.

Beat in egg whites for 2 minutes.

Beat in sour cream and vanilla.

Add dry ingredients until just incorporated.

Slowly add milk and the strawberry puree.

Scoop batter into paper lined muffin cups, filling 2/3ds full.

Bake 22 minutes at 350.  Let cool completely.

Melt white chocolate in microwave.

Process freeze dried strawberries into a powder using food processor.

Beat butter for 1 minute.

Add powdered sugar, strawberry powder, white chocolate, 2 T. heavy cream and vanilla.

Adjust consistency with remaining heavy cream and season with salt.

Frost cupcakes and decorate with white chocolate dipped strawberries.