THE J.M. SMUCKER Co

Mini Strawberry Santa Hat Cupcakes

Prep Time	Cook Time	Serves	Difficulty
1 hr	18 mins	30	N/A

Ingredients

- **Cupcakes:**
- 1/2 cup (125 mL) butter
- 1 cup (250 mL) sugar
- 2 eggs
- 2 tsp (10 mL) vanilla
- 1 1/2 cups (375 mL) Robin Hood® Cake and Pastry Flour

  Robin Hood® Best for Cake & Pastry Flour

- 1 tsp (5 mL) baking powder
- 1/4 tsp (1 mL) salt
- 1/3 cup (75 mL) Carnation® Evaporated Milk, Fat Free

  Fat Free Evaporated Skim Milk

- 3/4 cup (175 mL) strawberries, finely chopped
- **Icing:**
- 4 oz (113 g) cream cheese, softened
- 1/4 cup (50 mL) butter, softened
- 2 tsp (10 mL) vanilla
- 2 cups (500 mL) icing sugar, plus additional if required
- 2 tbsp (30 mL) Carnation® Evaporated Milk, Fat Free

  Fat Free Evaporated Skim Milk

- **Assembly:**
- 30 whole strawberries
- green and red Sprinkles, coarse sugar, silver balls, etc.

Directions

Step 2:

Preheat oven to 350°F (180°C). Line 30 mini muffin pans with liners.

Step 3:

Beat butter, sugar, eggs, and vanilla on high speed of electric mixer until fluffy. Beat in flour, baking powder and salt. Add milk and beat until combined. Remove from mixer and stir in strawberries. Spoon into prepared pans. Bake in preheated oven 15-18 minutes or until toothpick inserted in centre comes out clean. Let cool in pans 5 minutes, then remove to cooling rack.

Step 5:

Beat ingredients together on high speed of electric mixer until fluffy. Add additional icing sugar if necessary, to make a smooth that pipes easily.

Step 7:

Place icing into piping bag fitted with a star tip (or any tip). Pipe icing on top of cupcake, top with strawberry with tip facing up and then decorate with sprinkles or sugar.

Make the cupcakes and the icing the day before, store in refrigerator. Decorate prior to eating as they only stay for about 2

days in the fridge once assembled.

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