

Angel Food Cupcakes made from a Betty Crocker Mix Topped with Whipped Cream and Strawberries

Adapted by Our Young Chefs from BettyCrocker.com

Makes 28 cupcakes



No need for an angel-food-cake pan to enjoy this lighter-than-air dessert. Impress family and friends with this easy-to-prepare treat. The cupcakes can be made a day or more ahead of time and stored in an airtight container at room temperature, refrigerated or frozen. Once the whipped cream and strawberries are added the cupcakes should be served within an hour or two.

DIRECTIONS

Prepare the cupcake batter: Heat the oven to 375°F. Place **paper baking cups** in each of **28 cups** of standard-size muffin tins/pans. Do not spray with vegetable oil.

INGREDIENTS

CUPCAKES

1 box Betty Crocker angel food
cake mix
1 $\frac{1}{4}$ cups water

In a large mixing bowl OR the bowl of a stand mixer (fit with the whisk attachment), combine the **cake mix** and **water**; beat with an electric mixer on low speed for 30 seconds. Increase the speed to medium speed, beat for 1 minute longer.



*Bake until the cracks on top
of the cupcakes look dry*

Portion and bake the cupcakes: Scoop/spoon the **cake batter** into the prepared muffin cups; divide the **batter** evenly among the 28 cups, filling each about $\frac{3}{4}$ full.

Bake the **cupcakes** 12 to 18 minutes until the **cupcakes** are golden brown, until the depths of the cracks on top look dry or until a center **cupcake** registers 200° to 205°F on an instant-read thermometer. Remove the **cupcakes** from the muffin cups; allow them to cool on a cooling rack. Cool the **cupcakes** to room temperature before adding the **topping**.

TOPPING/DECORATION

28 whole fresh strawberries, with
the hulls on - approximately 1
quart strawberries

Rinse the strawberries: Clean the **strawberries** only an hour or two before ready to use. Do not rinse under running water; the pressure of **water** can damage the delicate **berries**. Place the **strawberries** in a **bowl** of **cool water**, a few at a time; gently swish the **berries** around to allow the sand and dirt to fall to the bottom of the bowl. Remove the **berries**; place on a towel-lined counter OR tray in a single layer to drain. Place a towel over the **berries** to pick up surface moisture, very gently pat. Leave the **berries** at room temperature OR refrigerate until ready to use.



*Make 3 to 5
parallel slices in
line with the
length of the
strawberry*

*Press down
gently near the
hull end to fan
the slices
creating the
strawberry
fan garnish*



Prepare the strawberry fan garnishes: Working with one **strawberry** at a time using a paring knife, make 3 to 5 parallel slice cuts, depending on the size of the **strawberry**, in line ➡

with the length of the **strawberry**. Do not cut through the **hull end**. After making the cuts, press down gently near the **hull end** of the **strawberry** to fan the slices of the **strawberry**, creating the **fan garnish**. Repeat for 27 more **strawberries**; set on a tray or platter. Cover loosely with plastic wrap; refrigerate until ready to use.

1½ cups heavy whipping cream, well chilled
3 tablespoons granulated sugar
1¼ teaspoons vanilla extract
Pinch salt



Cream properly whipped

Cream whipped until too stiff



Begin piping cream from the outer edge; end in the center

TOPPING

Sweetened vanilla whipped cream
(prepared earlier)

GARNISH

Strawberry fan garnishes
(prepared earlier)
Powdered sugar

Prepare the whipped cream: In a *chilled* medium mixing bowl *OR* the *chilled* bowl of a stand mixer (fit with the whisk attachment), combine the **chilled cream**, **sugar**, **vanilla** and **salt**. On medium-high speed, beat the **whipped cream mixture** until *soft peaks* form. Stop the mixer, scrape the sides and bottom of the bowl with a flexible spatula. Whip again briefly; caution to *not* whip until the **cream** begins to be stiff and dry looking. *Stop before it reaches that stage.* (See graphics at left.)

Fill a piping bag with whipped cream: Spoon/scrape the **whipped cream** into a decorating bag fit with a large star tip.

Alternately, spoon/scrape the **whipped cream** into a gallon zipclose bag; zip close the bag. Cut off one corner, about a 5/8- to 3/4-inch diagonal snip. This opening will not pipe a decorative design, but it will be easy to dispense and still make a clean professional look.

Decoratively frost the cupcakes: Pipe the **whipped cream** on top of the **cooled cupcakes** in a circular pattern; begin piping from the outer edge, narrowing the circles as the **whipped cream** is piped until finally ending in the center. Top the center of **whipped cream spiral** with a **strawberry fan garnish**. If desired, lightly sprinkle the **strawberry fan garnish** and **cupcake tops** with **powdered sugar**. Serve immediately *OR* store in the refrigerator until time to serve. Serve within 1 to 2 hours after decorating with the **whipped cream**, **strawberries** and **powdered sugar**.