

Strawberry Basil Cupcakes

Ingredients

Cupcakes

- 1 box White Cake Mix
- ½ cup Oil
- 3 Eggs
- 1 cup Strawberries, Blended
- 1/8 cup Water
- 1/8 cup Dried or ¼ cup Fresh Basil

Frosting

- 2 cups Heavy Whipping Cream
- 6 TBSP Instant Vanilla Pudding Powder

Directions

1. Preheat oven to 350°. Line a muffin pan with cupcake liners and set aside.
2. In a large bowl combine cupcake ingredients and mix until fully combined.
3. Fill the cupcake liners 2/3 of the way full with the cupcake mixture.
4. Bake for 19 to 23 minutes, until a toothpick comes out clean. Allow to cool completely before frosting.
5. In a bowl whisk together the heavy whipping cream and pudding powder until stiff peaks form.
6. Frost cupcakes with the whipped cream. Enjoy.