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## Creamy Cupcake Celebration



**Strawberry Cupcakes**

I can't imagine not celebrating Mother's Day. But it's actually a relatively recent holiday in the United States. Its history is more established in England where some four hundred years ago, the English celebrated a day called "Mothering Sunday". On Mothering Sunday servants were given the day off and encouraged to go back to their homes and spend the day with their mothers. Those returning home brought with them a special cake, called a mothering cake, which is a kind of fruitcake or fruit-filled pastry that is also known as "Simnels".

In the United States several women popularized the idea of Mother's Day including Julia Ward Howe (who wrote the words to the Battle Hymn of the Republic) but it wasn't until 1914 that President Woodrow Wilson made it a national holiday. We celebrate it with flowers, cards, gifts, often over brunch. It is also celebrated in many other countries such as Denmark, Finland, Italy, Turkey, Australia, and Belgium.

This year, instead of a mothering cake, how about celebrating with cupcakes? Make a batch and bring something sweet to all your "mothers". It could be your teachers, a nurse, your babysitter, dog walker, housesitter—anyone who provides a little mothering in your life. Don't forget stepmothers, grandmothers and of course, dear old mom!

Written by [Amy Sherman](#)

## Strawberry Cupcakes

### Ingredients

- 1/2 cup sugar
- 1/4 cup (1/2 stick) unsalted butter
- 1 large egg
- 6 ounces Dannon® All Natural Vanilla Lowfat Yogurt
- 1 tsp. vanilla extract
- 1 1/2 cups all purpose flour
- 1 1/2 tsp. baking powder
- 1/4 tsp. kosher salt
- 1/4 tsp. baking soda
- 1/2 cup fresh strawberries, diced

### Frosting:

- 2 Tbsp. butter, softened
- 1 cup powdered sugar
- 2 fresh strawberries, about 2 Tbsp. mashed

### Directions

1. Preheat oven to 350 degrees. Line a muffin tin with paper liners. With an electric hand mixer, beat the sugar and butter until light and fluffy. Add the egg, Dannon® All Natural Vanilla Lowfat Yogurt and vanilla, blending until smooth.
2. Measure the dry ingredients into the bowl and blend, then fold in the strawberries.
3. Divide the mixture equally between the 12 paper-lined cupcake cups. Bake for 20-25 minutes or

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until cake tester comes out clean.

4. Beat together butter, powdered sugar, and mashed strawberry in medium-size bowl until creamy and smooth. Chill frosting for 15 minutes or until thick. Frost cupcakes with a spatula. Keep cupcakes in the refrigerator loosely covered.

Yield: 12 servings

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