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Aunt Di's Strawberry Treat

2 ¼ cups cake flour
2 ½ teaspoons baking powder
1 teaspoon salt
1 ¼ cup C&H Sugar
½ cup unsalted Sunnyside Farms Butter, room temperature
2 Egglan's Best Eggs
2 teaspoons Sunny Select Vanilla Extract
2/3 cup Sunnyside Farms Milk
1 cup Dole Strawberries, stems removed, cut into quarters
2 cups Dole Strawberries, stems removed, whole
C&H Powdered Sugar, optional

1. Preheat oven 350 F.
 2. Sift flour through salt in medium bowl, set aside.
 3. With mixer, beat sugar and butter until creamy.
 4. In separate bowl add eggs and vanilla.
 5. On medium speed; add eggs and vanilla to butter mixture; scrape sides of bowl as needed.
 6. Alternately beat in flour mixture and milk until well mixed.
 7. Spray muffin tin with cooking spray. Divide batter evenly into each cup.
 8. Bake 20-25 minutes until golden brown. Cool; remove from tins.
 9. Slice muffins in half. Place bottom of muffin on plate; put sliced strawberries on bottom piece and replace muffin top at an angle. Garnish with whole berries.
 10. Sprinkle with powdered sugar.
- Serves 12.