Best Peach Cupcakes Recipe

You Have to Save this Peach Cupcake Recipe

I love the taste of fresh peaches. I love making desserts using fresh peaches, including fresh peach. With this cupcake recipe, you are going to want to make fresh peach cupcakes all the time.

Is This an Easy Cupcake Recipe

When people think about making cupcakes, they often want to make box mix cakes because they want an easy cupcake recipe. And while I do make cupcakes sometimes using cake mixes, this is a very easy cupcake recipe. So easy that it makes sense to make the cupcakes from scratch. With almost the same amount of time it takes to make a cake mix cupcake, you can have these cupcakes made since you would be adding the extra ingredients to the cupcakes to give it the peach flavor.



Can I Make this a Peach Cake Instead

While I like making this recipe as cupcakes, you can make this into a peach cake instead. The batter is made the same way, only the cooking time changes. If you make the peach cake in a 9*13 inch pan, you will bake the cake for about 30 minutes or until a toothpick comes out clean. If you baking in 2 round 8-inch pans, you will bake the peach cake for 35-40 minutes and in 9 inch round pans, it will bake for 30-35 minutes. You will use the peach cupcake icing to frost the top of the cake and if making round cakes, add a layer of icing between the layers of cake.

How Long Do Peach Cupcakes Last?

These peach cupcakes will last about 4 days when stored at room temperature. You want to make sure the cupcakes are covered. If not, the cupcakes will spoil faster than 4 days. If you can not eat all of the peach cupcakes before they go

stale or spoil, consider freezing the cupcakes.

Can I Freeze Cupcakes

I love to freeze cupcakes. When I used to make cupcakes, some would always go bad before we could eat them all. That is why I started freezing my cupcakes. The best way to freeze cupcakes is to put already frosted cupcakes on a cookie sheet and place the whole thing in the freezer. Once the cupcakes are frozen, you can move them to either a freezer bag or another airtight container. This prevents the frosting from getting stuck and coming off the cupcake. If the cupcakes are not frosted, you do not have to worry about the cupcake sticking. When you are ready to thaw the cupcakes, you will want to remove them from the container or freezer bag before thawing, or else your icing will stick.

For Complete Cooking Instructions Please Head On Over To Next Page Or Open button (>) and don’t forget to SHARE with your Facebook friends



How to Make Cupcake Icing

This is one of my favorite cupcake icing recipes. It has a nice peach flavor to the icing, which can be left as it, removed for cupcakes that are not peach flavored or have more

added if you want a stronger peach flavor. This is a bakery-style icing, which will give you the icing you are craving for a cupcake. That is why this is a great cupcake icing. If you are making a peach cake, you can spread this icing across the cake. If you are making cupcakes and want to decorative style you will want to use use a pastry bag and star tip.

How to Store Peach Cake Cupcakes

When you make these cupcakes, you can store them at room temperature. When you store cupcakes in the refrigerator, the cake will get stale tasting sooner than it does at room temperature. Make sure that you store these cupcakes covered. As they are exposed to air, the cupcakes will dry out and become unappetizing. Either cover the cupcakes with plastic or use a cupcake holder.

These are a great cupcake to make during the summer months when fresh peaches are in season. If it is out of season when the peach cupcake craving hits, you might be able to find fresh peaches, however, expect to pay more per pound for them.



Ingredients in Best Peach Cupcakes Recipe

- flour
- sugar
- light brown sugar
- ground cinnamon
- baking soda
- baking powder
- unsalted sweet cream butter
- egg whites
- pure vanilla extract
- sour cream
- whole milk
- peaches
- heavy whipping cream
- powdered sugar
- 1 large piping bag with large star tip
- mint sprigs

How to Make Peach Cupcakes

Preheat oven to 350 degrees and line a cupcake pan with cupcake liners

In a large bowl, whisk together the flour, sugar, cinnamon, baking soda, and baking powder until combined

Using another large bowl, beat on medium speed until combined the butter, egg whites, vanilla, sour cream and milk

Fold in the dry ingredients until combined

Fold in the diced peaches

Scoop batter into liners filling 3/4 way full

Bake in the oven for 21 minutes

Allow to cool completely



Peach Frosting

Using a standing mixer, beat all ingredients except the peaches until combined, smooth and thick

Fold in the peaches

Scoop frosting into piping bag

Frost cooled cupcakes and top with a peach slice and mint sprig

Enjoy!

For the summary of Cooking Instructions Please Head On Over To Next Page Or Open button (>) and don’t forget to SHARE with your Facebook friends



Ingredients

Peach Cupcake Ingredients:

- 1 2/3 C flour
- 1/2 C sugar
- 1/2 C light brown sugar
- 1/2 tsp ground cinnamon
- 1/4 tsp baking soda
- 1 tsp baking powder
- 3/4 C unsalted sweet cream butter, softened
- 3 Large egg whites
- 2 tsp pure vanilla extract
- 1/4 C sour cream
- 1/2 C whole milk
- 3/4 C diced peaches

Peach frosting ingredients:

- 1/2 C unsalted sweet cream butter

- 2 tsp pure vanilla extract
- 5-7 tbsp heavy whipping cream
- 5 C powdered sugar
- 1/4 C finely diced peaches
- 14 peach slices
- 1 large piping bag with large star tip
- 1 bunch of mint sprigs

Instructions

1. Preheat oven to 350 degrees and line a cupcake pan with cupcake liners
2. In a large bowl, whisk together the flour, sugar, cinnamon, baking soda, and baking powder until combined
3. Using another large bowl, beat on medium speed until combined the butter, egg whites, vanilla, sour cream and milk
4. Fold in the dry ingredients until combined
5. Fold in the diced peaches
6. Scoop batter into liners filling 3/4 way full
7. Bake in the oven for 21 minutes
8. Allow to cool completely
9. Peach Frosting
10. Using a standing mixer, beat all ingredients except the peaches until combined, smooth and thick
11. Fold in the peaches
12. Scoop frosting into piping bag
13. Frost cooled cupcakes and top with a peach slice and mint sprig
14. Enjoy!