

Peach Cupcakes with White Chocolate Frosting



Peach Cupcakes

Ingredients

1 cup frozen peach slices

1/4 cup water

2 cups flour

1 tsp. baking powder

1 tsp. baking soda

3/4 cup sugar

1/2 cup vegetable oil

2 tsp. pure vanilla extract

2 Tbsp. white vinegar

Directions

Preheat oven to 375°F. Fill a 12-cup muffin pan with decorative paper liners; set aside.

Place frozen peaches and water in a medium saucepan over medium-high heat. Bring to a boil, reduce temperature to low, and let simmer for 2 minutes. Remove from heat and let cool for 20 minutes.

Meanwhile, sift together the flour, baking powder, baking soda, and sugar in a medium bowl; set aside. Measure out the vegetable oil and vanilla extract; set aside.

Ladle cooled peaches into a blender and puree until smooth. Pour peach puree into oil and vanilla; incorporate blended mixture into the dry ingredients, whisking together until combined. Once the batter is smooth, add the vinegar, stirring quickly just until vinegar is evenly distributed throughout the batter (foaming is normal).

Using an ice cream scoop, dispense batter into the prepared cupcake liners. Bake for 20 minutes or until toothpick inserted into center of cake comes out clean.

White Chocolate Frosting

Ingredients

4-1/2 oz. high-quality white chocolate, finely chopped

1-3/4 cups confectioners sugar

1/4 cup whole milk

1/2 tsp. pure vanilla extract

6 Tbsp. unsalted butter, softened

Pinch of salt

Sugar beads

Directions

In a double boiler, melt the white chocolate. Stir until smooth. Let cool to room temperature.

Sift confectioners sugar into a medium bowl. Stir in milk and vanilla. Add butter and salt, beating until smooth. Blend in the cooled white chocolate. Refrigerate until firm enough to frost the cupcakes, or for about 30 minutes. Frosting can be piped or spread onto cupcakes. Decorate with your favorite sugar beads.