

Honey Peach Cream Cheese Cupcakes - The Ultimate Summer Dessert with Fresh Peaches

Honey Peach Cream Cheese Cupcakes - Sweet, Creamy, and Perfect for Summer



OVEN
350°F

TIME
3 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

For the Cupcakes:

- 1 1/2 cups all-purpose flour
 - 1 tsp baking powder
 - 1/2 tsp baking soda
 - 1/4 tsp salt
 - 1/2 cup unsalted butter, softened
 - 3/4 cup granulated sugar
 - 2 tbsp honey
 - 2 large eggs
 - 1 tsp vanilla extract
 - 1/2 cup sour cream
 - 1 cup finely diced fresh peaches (peeled)
- For the Cream Cheese Swirl:
- 8 oz cream cheese, softened
 - 1/4 cup sugar
 - 1 egg yolk
 - 1/2 tsp vanilla extract

DIRECTIONS

1. Preheat and : PreparePreheat oven to 350°F (175°C). Line a 12-cup muffin tin with cupcake liners.
2. Mix : Dry IngredientsIn a medium bowl, whisk together flour, baking powder, baking soda, and salt.
3. Cream : Butter and SugarIn a large bowl, beat butter and sugar until light and fluffy (about 2-3 minutes).
4. Add : Honey and EggsMix in honey, then add eggs one at a time, beating well after each addition. Stir in vanilla.
5. Incorporate : Sour CreamMix in sour cream until smooth.
6. Combine : Wet and DryGradually add dry ingredients to wet ingredients, mixing just until combined.
7. Fold in : PeachesGently fold in diced peaches.
8. Prepare : Cream Cheese SwirlIn a separate bowl, beat cream cheese, sugar, egg yolk, and vanilla until smooth.
9. Fill and : SwirlFill cupcake liners 3/4 full. Add a spoonful of cream cheese mixture on top and swirl gently with a toothpick.
10. Bake: Bake for 18-22 minutes, or until a toothpick inserted in the cake portion comes out clean.
11. Cool : CompletelyAllow cupcakes to cool fully before serving.

SWAPS & NOTES

Frozen peaches work - just thaw and pat dry to avoid excess moisture.

Extra peach flavor: Add a teaspoon of peach extract.

Honey varieties matter: Clover honey keeps it mild, while wildflower honey adds depth.

Lighter option: Substitute Greek yogurt for sour cream.

TIPS FOR SUCCESS

Dice peaches small to ensure even distribution.

Avoid overmixing the batter to keep cupcakes tender.

Let cream cheese soften fully for a smooth swirl.

Store cupcakes in the refrigerator due to the cream cheese topping.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/honey-peach-cream-cheese-cupcakes-the-ultimate-summer-dessert-with-fresh-peaches/>