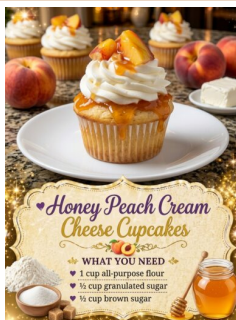


Honey Peach Cream Cheese Cupcakes That Taste Like Summer

Honey Peach Cream Cheese Cupcakes



OVEN
350°F

TIME
2 to 3 min

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INGREDIENTS

For the cupcakes:

- 1 1/2 cups all-purpose flour
- 1 1/2 teaspoons baking powder
- 1/4 teaspoon salt
- 1/2 cup unsalted butter, softened
- 8 ounces cream cheese, softened
- 3/4 cup granulated sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- 1/2 cup honey
- 1/2 cup canned peach puree, or fresh peaches blended

For the cream cheese frosting:

- 1/4 cup unsalted butter, softened
- 2 cups powdered sugar
- 2 tablespoons honey
- 1/2 teaspoon vanilla extract
- 2 tablespoons peach puree, optional, for flavor and color

For garnish:

- Peach slices, fresh or canned
- A drizzle of honey, optional

DIRECTIONS

1. Preheat your oven to 350°F and line a 12-cup muffin tin with cupcake liners.
2. In a medium bowl, whisk together the flour, baking powder, and salt.
3. In a large mixing bowl, beat the softened butter and cream cheese together until smooth and creamy, about 2 to 3 minutes.
4. Add the granulated sugar and continue beating until the mixture is light and fluffy.
5. Add the eggs one at a time, mixing well after each addition.
6. Stir in the vanilla extract, honey, and peach puree.
7. Gradually add the dry ingredients to the wet ingredients, mixing just until combined.
8. Divide the batter evenly among the cupcake liners, filling each about two-thirds full.
9. Bake for 18 to 22 minutes, or until a toothpick inserted into the center comes out clean.
10. Let the cupcakes cool in the pan for 5 minutes, then transfer them to a wire rack to cool completely.
11. For the frosting, beat the softened cream cheese and butter until smooth and creamy.
12. Gradually add the powdered sugar, about 1/2 cup at a time, beating well after each addition.
13. Stir in the honey and vanilla extract, followed by the peach puree if using.
14. Continue beating until the frosting is smooth and spreadable.
15. Frost the cooled cupcakes with a spatula or piping bag.

16. Garnish each cupcake with a peach slice and a drizzle of honey if desired.

SWAPS & NOTES

Softened butter and cream cheese are important here.

They blend more smoothly and help create a cupcake batter that is creamy and even, without lumps.

The peach puree can come from canned peaches or fresh peaches

that have been blended, which makes this recipe flexible depending on the season.

Honey is one of the signature ingredients, so I would not skip it.

TIPS FOR SUCCESS

Do not overmix the batter once the flour goes in.

Mix just until combined so the cupcakes stay tender.

Since this batter includes cream cheese, it already has plenty of richness, and overmixing can make the crumb heavier than you want.

Make sure the cupcakes are completely cool before frosting.

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

Original recipe: <https://chefmaniac.com/honey-peach-cream-cheese-cupcakes-that-taste-like-summer/>