

Peaches and Cream Cupcakes from She Makes and Bakes

Prep time: 30 minutes; Bake time: 16-18 minutes at 375

Makes about 30 cupcakes



Notes: *This cake recipe is for high altitude.* If you're at a regular altitude, I suggest you use [this recipe](#), add in the seeds from 1 vanilla bean, and substitute chopped, peeled peaches for the strawberries. When I make half of this recipe, I use two full eggs instead of trying to split 3 eggs and one white. Use the frosting recipe below. If you like a lot of frosting (like what is pictured), double the frosting recipe. Personally, I think these would be perfect with a little less frosting.

For the peach cupcakes (high altitude):

- 2 1/4 cup all purpose flour
- 1/2 cup cake flour
- 2 1/4 teaspoons baking powder
- 1 teaspoon salt
- 1 cup butter, softened
- 2 cups + 2 tablespoons sugar
- 2 teaspoons vanilla extract
- 1 vanilla bean, split lengthwise
- 3 eggs + 1 white
- 1 cup milk
- 2 1/2 cups chopped peaches, skins removed

For the whipped cream frosting (any altitude):

- 1 cup heavy cream, chilled
- 2 tablespoons sugar
- 1 vanilla bean, split lengthwise
- 1 teaspoon vanilla extract

Preheat your oven to 375 degrees. Prepare two muffin pans with liners.

In a large mixing bowl, beat the butter and sugar on medium low speed until light and fluffy. Add in the eggs one at a time until incorporated. Scrape the seeds out of the vanilla bean pod and add to the bowl with the vanilla extract. Mix and scrape down the sides of the bowl. Combine the flours, baking powder, and salt in a separate bowl. In two additions, starting and ending with the flour mixture, add in the dry ingredients alternating with the milk. Once everything is mixed together, fold in your peeled, chopped peaches.

Fill each cupcake wrapper three-quarters full with batter. Bake in your preheated oven for 16-18 minutes or until a toothpick inserted in the middle comes out clean.

To make the whipped cream frosting, whip together the cream, vanilla, sugar, and seeds scraped from the vanilla bean pod in a large bowl on medium speed until frothy. Increase the speed to high and beat until soft peaks form, about 1-3 minutes. While it's whipping, taste it—if you think it should be sweeter, add up to 1 tablespoon more sugar. Place it in a piping bag and keep in the refrigerator before piping onto cupcakes.

When the cupcakes have cooled completely, pipe the whipped cream frosting onto them. I think these are better with less frosting than what's pictured, so you may want to have a lighter touch when you're piping.

Cupcakes adapted from [Annie's Eats](#)

Whipped Cream Frosting barely adapted from Cook's Illustrated.