



*Sweet and juicy, peaches are the perfect fruit for cupcakes. Their juices add a distinct flavor to the cupcake. When paired with the warm clove and cinnamon spices, it is a bite of goodness in your mouth. This cupcake can be made in a low-cal version using Splenda (right) or with brown sugar and buttercream frosting (left).*

## Peach Cupcakes

### *Ingredients*

2 cups flour  
2 teaspoons baking powder  
1/2 teaspoon baking soda  
1/2 teaspoon salt  
1/4 teaspoon cloves  
1/4 teaspoon nutmeg  
1/2 teaspoon cinnamon  
1/2 cup Splenda brown sugar blend\*  
3/4 cup milk  
1 tablespoon white vinegar  
1/3 cup vegetable oil  
2 eggs, room temperature  
1 teaspoon vanilla extract  
1 cup chopped peaches

### *Instructions*

Preheat your oven to 350°F. Line your muffin pan with paper liners. Mix together the milk and vinegar and set aside for 10 minutes.

Sift together the flour, baking powder, baking soda, cloves, nutmeg, cinnamon, and salt. Add the Splenda sugar (\*you can use 3/4 cup regular brown sugar instead). Create a well in the center of the flour mixture and set the bowl aside. In the measuring cup with the milk mixture, add the oil, vanilla extract, and eggs and whisk together until fully blended. Pour the milk mixture into the center of the flour. Using a spoon, mix together the flour mixture with the milk mixture until just combined. You should still see some flour. Fold in the peaches and mix about three more times. Do not overmix the batter (it should be just combined).

Transfer the batter into the prepared muffin pan and fill to 3/4 full (approximately 1 heaping tablespoon per cup). Bake for 20 minutes and cool on a wire rack.

While the cupcakes are cooling, prepare the frosting by whipping the butter until soft and fluffy. Add in the sugar, milk, vanilla extract, and food coloring and beat for an additional 2 to 3 minutes. Transfer the icing to a piping bag fitted with a tip of your choice (or use a few as shown). Alternatively, spread the icing with a butter knife.

Makes 18 cupcakes.

### *Ingredients - Frosting*

1 1/2 cups confectioner's sugar  
3 tablespoons milk  
3/4 cup unsalted butter, room temperature  
Pinch of salt  
1 teaspoon vanilla extract  
Drop orange food coloring