

Brown Butter Peach Cupcakes

Ingredients:

Cupcakes:

¾ cup butter	2 cups all-purpose flour
1 cup peach puree*	2 tsp baking powder
1 cup packed brown sugar	½ tsp salt
½ cup white sugar	½ tsp cinnamon
½ tsp vanilla	2 cups finely diced peaches
2 large eggs, room temperature	

Frosting:

½ cup butter, softened	1 tsp vanilla
4 oz. cream cheese, softened	5-6 cups powdered sugar
½ cup peach puree*	

***To make peach puree:**

Heat 3 cups of diced peaches, 1 tblspn lemon juice, 1 tblspn water and 1 tblspn of white sugar in a saucepan over medium heat. Bring to a boil then let simmer for 5 min. Mix/stir it frequently.

Cupcake recipe:

Start off by browning the butter in a saucepan over medium heat. Remove butter from heat and pour into a heat proof bowl to stop the browning process.

Preheat oven to 325 degrees.

Whisk together the cooled brown butter, peach puree, brown sugar, white sugar and vanilla. Beat in eggs.

In a separate bowl, mix the dry ingredients and stir into the wet ingredients.

Fill cupcake tins with batter and bake for 20 min.

Frosting recipe:

Mix together butter and cream cheese until fluffy. Beat in peach puree and vanilla. Add enough powdered sugar until desired consistency for frosting.