

Peach Melba Cupcakes – Gluten Free – Make 12 cupcakes

Fresh peach cupcake with raspberry buttercream and fresh peach, raspberry garnish!

Ingredients:

For the cupcakes:

1½ cups BRM GF AP flour

1½ tsp. GF baking powder

1½ tsp. baking soda

½ tsp. BRM Xanthan Gum

¾ tsp. kosher salt

½ cup Agave nectar

2 tsp. vanilla extract

1½ tsp. Pure peach extract

¾ cup Peach puree

½ cup rice milk

⅓ cup coconut oil

¼ cup boiling water

For the Frosting:

1½ cups butter (room temp)

4 cups organic Confectioners sugar

½ tsp. vanilla extract

1 tsp. pure raspberry extract

1 tsp. freeze-dried raspberry powder

Preparation:

For the Cake:

- Heat oven to 350 degrees F
- Line 12 cup muffin tin with liners
- Combine dry ingredients in large bowl
- Add milk, oil, agave, extracts
- Whisk until thick batter is formed
- Stir in boiling water (batter will be thin)
- Use a spatula to fold in puree
- Pour ⅓ cup batter into each cup
- Bake 25 minutes, rotating pan halfway after 14 mins. Finished cupcakes will bounce back when pressed and a toothpick inserted in center will come out clean
- Cool for 15 minutes
- Remove from pans.
- Cool completely

For the Frosting:

- Use an electric mixer with whisk attached. Cream butter
- Add 1 cup of sugar at a time
- Add raspberry powder
- Add extracts

Assembly:

Frost cupcakes using a pastry bag with a star tip. OR, use a common kitchen butter knife and spread about 3 tablespoons of buttercream on each cupcake. Garnish with a slice of fresh peach and raspberries. Cupcakes can be served right away or placed in an air tight container and placed in the refrigerator for up 2 days. (Bring to room temp before serving.)

Notes: I used about 2 medium peaches to get $\frac{3}{4}$ cup of puree. Cut peaches, remove seed and placed in a food processor to puree.

I also use dry measuring cups, even for the liquid ingredients.

Peach extract and freeze dried raspberry powder can be purchased online.

To make this recipe vegan, simply replace butter in frosting with $\frac{1}{2}$ cup coconut oil.