

Foodnity Recipes

Peach Honey Cheesecake Cupcakes Recipe

20 min Prep time	**20 min** Cook time	**40 min** Total time
12 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Cupcake Base

- [ ] 1 1/2 cups all-purpose flour
- [ ] 1/2 cup granulated sugar
- [ ] 2 tsp baking powder
- [ ] 1/4 tsp salt
- [ ] 1/2 cup unsalted butter, softened
- [ ] 2 large eggs, room temperature
- [ ] 1/2 cup milk
- [ ] 1 tsp vanilla extract
- [ ] 1 cup fresh peach puree (about 2 ripe peaches)
- [ ] 1 tbsp lemon juice

Honey-Cheese Swirl

- [ ] 8 oz cream cheese, softened
- [ ] 1/4 cup honey
- [ ] 1 tsp vanilla extract
- [ ] 1 tbsp powdered sugar (optional, for a smoother texture)

Instructions

1. Preheat the oven to 350°F (175°C) and line a 12-cup muffin tin with paper liners.
2. In a bowl, whisk together flour, sugar, baking powder, and salt. Set aside.
3. In a separate bowl, beat butter until creamy, then add eggs one at a time, mixing well after each.
4. Combine milk, vanilla, peach puree, and lemon juice; fold into the dry ingredients just until mixed.
5. Divide the batter evenly among the liners, filling each about two-thirds full.
6. Bake for 15-18 minutes, or until a toothpick inserted comes out clean. Let cool in the pan for 5 minutes, then transfer to a wire rack.
7. While cupcakes cool, whisk together softened cream cheese, honey, vanilla, and powdered sugar until smooth.
8. Pipe a generous swirl of the honey-cheese mixture onto each cooled cupcake. Sprinkle lightly with powdered sugar if desired.
9. Refrigerate the finished cupcakes for at least 30 minutes before serving to set the swirl.

Nutrition per serving

210 kcal	4 g	25 g	10 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the batter seems too thick, add a splash more milk; it should be pourable.
- For extra peach aroma, zest a bit of lemon into the batter.
- You can garnish with thin peach slices or a drizzle of extra honey for visual flair.