

## PEACH MUFFINS WITH LEMON CREAM CHEESE FROSTING AND PEACH JAM

### INGREDIENTS

2 cups all-purpose flour  
1 cup sugar  
1 tablespoon baking powder  
1/2 teaspoon salt  
2 eggs, lightly beaten  
1 cup buttermilk  
1/2 cup vegetable oil  
1 1/2 cups peaches, peeled, pitted and diced

### For the frosting

3/4 pound cream cheese, at room temperature  
1/2 pound unsalted butter, at room temperature  
1 teaspoon lemon extract  
1 pound confectioners sugar  
1/2 cup peach jam

### DIRECTIONS

Preheat oven to 400F

In a large bowl, combine flour, sugar, baking powder and salt. In a small bowl, mix eggs, buttermilk, and oil. Stir into flour mixture just until moistened. Add diced peaches. Fill greased or paper-lined muffin cups two-thirds full. Bake for 22-25 minutes or until center of muffin springs back when lightly touched. Cool completely.

For the frosting, cream the cream cheese, butter, and lemon extract in the bowl of an electric mixer fitted with a paddle attachment. Add the sugar and beat until smooth.

Create a circle of frosting on the top of the muffin. Fill with peach jam and let set.