

BELLINI CUPCAKES

(CHAMPAGNE CUPCAKES INFUSED WITH PEACH SCHNAPPS, PEACH BUTTERCREAM FROSTING)

INGREDIENTS

for the cupcakes

1/2 cup unsalted butter, softened

1 cup sugar

2 eggs

1 teaspoon vanilla extract

1 3/4 cups flour

1/2 teaspoon baking soda

1/4 teaspoon baking powder

1/4 teaspoon salt

1/2 cup sour cream

1/2 cup sparkling wine

4 tablespoons peach schnapps

for the frosting

1 cup (2 sticks) unsalted butter, softened to room temperature

1/4 cup pureed peaches (fresh, frozen or even canned)

pinch of salt

4 cups confectioners sugar

4 tablespoons peach schnapps

INSTRUCTIONS

For the cupcakes: Preheat oven to 350F. Line cupcake pan with paper liners.

In a large bowl, beat sugar and butter together until light and fluffy. Add eggs, one at a time, mixing after adding each one. Mix in vanilla. In a medium bowl, combine flour with baking soda, baking powder, and salt. Set aside. In a small bowl, carefully mix sour cream and sparkling wine together. Alternate adding flour and sparkling wine mixtures to large bowl, beginning and ending with flour. Add 1/4 cup of batter to each cupcake liner (they should be a little over half full). Bake for 18-20 minutes, until a toothpick inserted in the middle comes out clean. Let cool completely.

Once cooled, pour peach schnapps in a small bowl. Either dip or using a pastry brush, infuse a bit of schnapps into each cupcake. Let set while you make the frosting.

To make the frosting, place butter and peach puree in the work bowl of your stand mixer. Whip to combine. Add salt, then add the confectioners sugar. Whip until very fluffy. Add schnapps and whip again. You may have to add a little more confectioners' sugar if the schnapps makes the frosting liquidy again. Let set in the refrigerator for 15-20 minutes.

Frost cupcakes liberally and garnish as desired. Store cooled until ready to serve.