

Fruit Explosion Cupcakes

- 1/2 CUP sugar
- 1 TBSP vanilla
- 2 eggs
- 1/3 CUP milk
- 1/2 CUP butter or coconut oil
- 1 ½ CUPS flour
- 1 TBSP baking powder
- 1 ½ cup Fruit: choose from
 - Peaches, apples, pears
 - Berries – fresh or frozen
 - Or 1 cup thick jam
 - Both make for a super surprise!



1. Pre-heat oven to 350°F
2. Beat butter until soft.
3. Mix sugar, vanilla & eggs until blended.
4. Mix flour and baking powder together in separate bowl.
5. Add to wet ingredients.
6. Add milk slowly until combined.
7. Beat by hand until well mixed.
8. Pour 1 tablespoon of batter into lined muffin tin in each well.
9. Put 2 teaspoons of fruit or jam in middle of each well.



10. Pour 2 more tablespoons of batter over fruit to cover.
11. Bake for 12-15 minutes until toothpick comes out clean when testing middle.

Add cocoa powder or lemon zest for variation.