

Peach-Berry Shortcake Cupcake

Recipe courtesy of Brady Breese, Urban Cookies & OllieCake, 2011

*1/2 cup canola oil
1/2 cup plus 2 tablespoons sugar
1/2 teaspoon sea salt
1/3 cup frozen peaches, thawed and diced
2 large eggs
1/2 cup canned whole corn kernels
1/2 cup heavy whipping cream
1 1/4 cups all-purpose flour
1 1/2 teaspoons baking powder
1/3 cup corn meal
3/4 teaspoon baking soda
1 teaspoon apple cider vinegar
1/4 cup cold water
Tarragon shortcake, recipe follows
Peach-berry compote, recipe follows
Whipped cream frosting, recipe follows
Tarragon, sprigs for garnish*

Preheat oven to 350 degrees F.

Line a muffin pan with 12 regular-size cupcake liners. In the bowl of an electric stand mixer with paddle attachment or a standard hand held mixer and large mixing bowl, mix oil, sugar, salt, and peaches on medium speed for 30 seconds. Add both eggs and continue mixing on medium speed for 30 seconds. Scrape down the sides and bottom of the bowl with a rubber spatula and mix again on medium speed for 10 seconds. Next, in a blender or food processor, combine the corn and whipping cream and blend for 20 seconds until smooth. Add this cream corn mixture to the wet ingredients and mix on medium speed until incorporated. In a medium bowl, sift flour and baking powder and stir in corn meal. Add to wet ingredient mixture and mix on low speed until incorporated. Now add baking soda, followed by vinegar for an immediate bubbling action. Add water and mix on low speed for 5 seconds. Scrape the sides and bottom of the bowl one last time to be sure all ingredients are fully incorporated.

Fill the 12 cupcake liners 2/3-full with batter and bake for 18-20 minutes. Rotate pan 180 degrees after 9 minutes of baking. Oven heat and times may vary so bake until tops are no longer wet and spring back upon touching. Cool cupcakes completely.

Keep oven on, but increase temperature to 400 degrees F for tarragon shortcakes below.

Yield: 12 cupcakes

Tarragon Shortcake:

*1/2 cup all-purpose flour
1 teaspoon baking powder*

1/4 teaspoon sea salt
1 tablespoon sugar
1 tablespoon salted butter, chilled (recommended: European style)
2 tablespoons whole milk, chilled
2 tablespoons heavy whipping cream
1 teaspoon fresh tarragon, minced
1/4 teaspoon pure vanilla extract

In the bowl of an electric stand mixer with paddle attachment or a standard hand held mixer and medium mixing bowl, add flour, baking powder, salt, and sugar. Next, use your fingers to break the butter into pea-sized pieces and add to other dry ingredients. Mix on low speed for 30 seconds until incorporated. Add milk, cream, tarragon and vanilla and continue mixing on low speed until flour is fully incorporated.

Line a baking sheet with parchment paper. With a spoon, drop heaping spoonfuls of batter onto the baking sheet 2 inches apart and bake for 12-15 minutes. Oven heat and times may vary so bake shortcakes until they are golden brown. Cool shortcakes completely. With your fingers, break each shortcake into 3 equal pieces and set aside.

Yield: 6 shortcakes

Peach-Berry Compote:

1/3 cup fresh or frozen strawberries, diced (if frozen, thaw first)
1/3 cup fresh or frozen blackberries, diced (if frozen, thaw first)
1/3 cup fresh or frozen peaches, diced (if frozen, thaw first)
1 tablespoon sugar

In a small bowl, combine strawberries, blackberries and peaches. Add sugar and gently fold into mixture. Set aside.

Yield: 1 cup

Whipped Cream Frosting:

1/2 cup heavy whipping cream, chilled (recommended: organic)
4 tablespoons powdered sugar

In the bowl of an electric stand mixer with paddle attachment or a standard hand held mixer and medium mixing bowl, whip heavy cream on medium-high speed for 3 minutes. In a small bowl, sift powdered sugar. Add the sugar to the whipped cream mixture and mix on medium-high speed until stiff peaks form. Frosting should be able to stand on its own.

Yield: approximately 1 1/2 cups

To Assemble:

Begin assembling the cupcake by placing a spoonful of peach-berry compote on top of each cupcake. Place frosting in a piping bag with a round tip or in a gallon-size plastic baggy. Snip a

1/2-inch off of the corner of the plastic baggy. Next, pipe frosting onto the compote. Place a piece of the tarragon shortcake on top of the frosting. Finally, top with another small spoonful of peach-berry compote. With a tweezer or small tong, delicately place a tarragon leaf on top.

Prep Time: 90 minutes

Cook Time: 35 minutes

Ease of Preparation: difficult