

Peach Muffins



4 from 2 votes

Peach muffins are delectable baked treats bursting with the flavors of ripe peaches and warm spices drizzled with a sweet glaze. These muffins are a delightful combination of a moist and tender crumb, accented with the sweetness of peaches and a touch of spice. They are a delightful treat perfect for breakfast or as a sweet snack!

Prep Time	Cook Time	Total Time
20 mins	22 mins	42 mins

Course: Breakfast, Dessert, Snack Keyword: Peach Muffins Servings: 12 muffins
 Calories: 330kcal Author: Amanda Rettke--iambaker.net

Ingredients

Muffins

- 2 $\frac{2}{3}$ cups (333 g) all-purpose flour
- 1 $\frac{1}{2}$ teaspoons baking powder
- $\frac{1}{4}$ teaspoon baking soda
- 2 teaspoons cinnamon
- 1 teaspoon kosher salt
- $\frac{1}{4}$ cup ($\frac{1}{2}$ stick / 57 g) unsalted butter, room temperature
- $\frac{1}{3}$ cup (73 g) vegetable oil
- $\frac{1}{2}$ cup (100 g) granulated sugar
- $\frac{1}{3}$ cup (67 g) light brown sugar, packed
- 2 large eggs, room temperature
- 1 teaspoon vanilla extract
- 1 cup (245 g) buttermilk, room temperature

Peaches

- 4 medium yellow peaches, pitted, finely diced
- 4 teaspoons granulated sugar
- 1 tablespoon cinnamon
- 1 teaspoon nutmeg

Glaze

- 1 cup (125 g) confectioners' sugar
- 2-3 tablespoons whole milk, room temperature

Instructions

1. Preheat oven to 425°F and line a muffin pan with liners.
2. In a medium bowl, combine the flour, baking powder, baking soda, cinnamon, and salt. Set aside.
3. In a large bowl, mix together the butter, oil, and sugars until smooth.
4. Add eggs, vanilla, and buttermilk.
5. To the wet ingredients, add the flour mixture. Mix until just combined. Set aside.

Peaches

1. In a small bowl, mix together peaches, granulated sugar, and cinnamon.
2. Gently fold the spiced peaches into muffin batter.
3. Divide the batter evenly between the 12 muffin cups. Bake for 22-24 minutes, or until an inserted toothpick comes out with a few crumbs, but no wet batter. As the muffins are baking, make the glaze.

Glaze

1. In a medium mixing bowl, combine confectioners' sugar and milk. Whisk until light and smooth. Add more milk, if needed, to reach your desired consistency.
2. Drizzle the glaze over the warm muffins.

Notes

Can I Use Canned Peaches?

Yes. Using canned peaches is a convenient option, especially when fresh peaches are not in season. If using canned peaches, first, drain them and chop them into smaller pieces. Then, since they are already sweetened, lessen or omit the granulated sugar, just add the cinnamon and nutmeg. Canned peaches may not hold their shape as well as fresh peaches during baking, but they will still contribute delicious peach flavor to the muffins.

Nutrition

Serving: 1muffin | Calories: 330kcal