

COOKING OUT OF THE PANTRY

PINEAPPLE SALSA

INGREDIENTS

- 1 cup canned pineapple, finely chopped
- ½ red bell pepper, finely chopped
- 1 Tbsp red onion, finely chopped
- 1 Tbsp cilantro, finely chopped
- ½ lime, juiced
- ¼ tsp kosher salt



DIRECTIONS

1. Combine pineapple, pepper, onion, and cilantro in bowl.
2. Add lime juice and salt.
3. Mix well.
4. Refrigerate for ~15 minutes.

PEACHES 'N CREAM CUPCAKES

(Makes ~18 cupcakes)

*Ingredients may vary depending on cake mix used

INGREDIENTS

- 1 box of yellow cake mix
- 1 cup water*
- ½ cup vegetable oil*
- 3 eggs*
- Cupcake baking cups
- 1- 15oz can sliced peaches
- 1 cup heavy cream
- 1 Tbsp confectioners sugar
- 1 tsp vanilla



DIRECTIONS

1. Cook cupcakes according to directions on box. Let cool.
2. Drain peaches and reserve two peach slices to top cupcakes.
3. Finely chop remaining peaches.
4. In a large bowl, whip heavy cream until soft peaks are formed. Add vanilla and sugar, and continue whipping until stiff peaks form.
5. Add ½ cup of whipped cream to chopped peaches. Mix until uniform.
6. Using a small sharp knife, core the cupcakes ~¾ way through, without puncturing the bottom.
7. Spoon peach mixture into the center of each cupcake.
8. Cover tops of cupcakes with remaining whipped cream.
9. Slice reserved peaches into enough slices so there's one to garnish each cupcake.
10. Top each cupcake with a peach slice, and serve.