

JUNE EDITION

2023

BAKER'S PANTRY

GRAB YOUR SPRINKLES & APRON

FRUIT
TART
VANILLA
CUPCAKES

PAGE 22

45 MINS
& UNDER

"The perfect balance of sweet and healthy for any summer picnic or dessert occasion!"

- Joanna Gaines

10 BEST
SUMMER
CUPCAKE

RECIPES INSIDE



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VANILLA FRUIT TART CUPCAKES

45

MINS

13

INGREDIENTS

INSTRUCTIONS

Preheat the oven to 350 degrees and line a standard muffin pan with 12 paper liners. In a small bowl, whisk the flour, baking powder, and salt until combined. Set aside. In the bowl of stand mixer fitted with the paddle attachment, cream the butter and sugar together on medium speed about 3–5 minutes until light and fluffy. Scrape down the sides of the bowl with a rubber scraper. Turn the mixer on low speed and add the eggs one at a time until incorporated. Mix the vanilla into the milk. With the mixer on low, add the flour and milk alternately, beginning and ending with the flour, scraping down the sides of the bowl as needed.



Divide the batter evenly between the middle rack of the oven 18–20 minutes or until the top of the cupcakes spring back when pressed gently. Cool in the pan for 10 minutes, then remove from the pan and cool completely. Using a paring knife, cut a 1" circle in the center of each cupcake, cutting at an angle toward the center to about 1/2" from the bottom. Remove the cake and cut off the pointed bottom leaving just a thin circle of cake to cover the pastry cream filling. Fill the center with about 1 teaspoon of pastry cream, and cover with the thin circle of cake (you will have pastry cream left over). Once filled, frost each cupcake with about 1 tablespoon of the whipped cream frosting. Pipe the remaining cream around the edge of the cupcake for a border (I used a Wilton 1M tip). Top each cupcake decoratively with the sliced fruit. Heat the apricot jam and water in a microwave safe bowl for about 20–30 seconds or until thin enough to spread (add more water if necessary). Brush the jam gently over the top of the fruit with a pastry brush to give it a glossy finish (this also helps preserve the fruit). Serve the cupcakes, and enjoy!

**"THESE ARE THE MOST DELICIOUS CUPCAKES
THAT HAVE A BEAUTIFUL AESTHETIC TOO!"**

– RACHEL RAY

Pro Tip: Soak your berries in water for 30 minutes to get a thorough clean



Image Courtesy of Springhouse Farms

INGREDIENTS

1 1/2 cups all purpose flour
1 1/2 teaspoons baking powder
1/2 teaspoon salt
1/2 cup 4 ounces Clover Stornetta Farms unsalted butter
3/4 cup granulated sugar
2 large Clover Stornetta Farms eggs
3/4 cup Clover Stornetta Farms whole milk
1 teaspoon pure vanilla extract
4–6 strawberries stemmed, halved, and sliced thinly
1/2 navel orange peeled and segmented
2 kiwi peeled, halved, and sliced thinly
4 blackberries cut into thirds
2 tablespoons apricot jam

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