

## Subarashii Kudamono Recipe Cards

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SUBARASHII  
KUDAMONO.  
GOURMET  
ASIAN  
PEARS

### Subarashii Kudamono

#### Dried Asian Pear Cupcakes with Cinnamon Cream Cheese Frosting

##### Cupcake Ingredients:

2 cups Cake Flour	¾ cup Granulated Sugar
2 tsp. Baking Powder	3 Large Eggs, room temperature
½ tsp. Salt	2 tsp. Vanilla Extract
½ c. Butter, softened	1 cup Milk
1 cup finely chopped Subarashii Kudamono Dried Asian Pears	

##### Frosting Ingredients:

6 oz. Cream Cheese, softened	1 tsp. Vanilla Extract
3 oz. Butter, softened	¾ tsp. Cinnamon
2 1/4 cups sugar (approximately)	

##### For the cupcakes:

Preheat the oven to 350 degrees F.

Sift together the Cake flour, baking powder, and salt.

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In a medium mixing bowl (electric mixer), cream together the softened butter and granulated sugar. Add the eggs one at a time, mixing until you combine thoroughly, adding the vanilla at the end. Combine the milk with the dried Asian Pears. This will help keep the pieces from sticking together. Add half of the flour mixture. Combine. Add half of the milk and Asian Pears, and combine once more. Add the rest of the flour and milk/Asian Pears, combining. Scoop into cupcake liners, filling them approx ¾ full. This recipe makes 18-20 cupcakes. Bake for 16-20 minutes, until a toothpick inserted in the center comes out clean. Allow to cool.

##### For the frosting:

Cream together the cream cheese and the butter using an electric mixer. Add the powdered sugar and incorporate. Add the cinnamon and the vanilla. Beat until the frosting becomes thick and creamy. Spread or pipe the frosting onto the cupcakes. For additional decoration, drizzle the top of the cupcakes with Asian Pear Dessert Wine Caramel Sauce.

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