



PREP: 20 min  
COOK: 20 min  
SERVES: 24

## Lavender Honey Cupcakes

As delicious as honey to a bee, these cupcakes are light and floral with an unexpected twist - a hint of lavender.

### Ingredients

#### Cupcakes

250g butter, softened  
1 cup (220g) caster sugar  
2 cups (300g) self-raising flour  
4 large eggs  
1 teaspoon Queen Organic Vanilla Bean Paste  
1 ¼ teaspoon dried lavender flowers

#### Icing

200g cream cheese, softened  
2 cups (300g) icing sugar, sifted  
1/3 cup (60ml/90g) honey

### Method - Cupcakes

#### STEP 1

Preheat oven to 180C (fan forced). Place 24 baking cups in muffin pans.

#### STEP 2

Combine lavender flowers and 2 teaspoons sugar in a mortar and pestle. Grind until a fine sugar is achieved. Reserve 1 teaspoon of lavender sugar for frosting and use the remaining for the cake.

#### STEP 3

In a large bowl, combine all the cupcake ingredients; beat with an electric mixer until smooth and pale, about 2-3 minutes. Spoon batter into the cups; bake for 15-20 minutes or until baked through.

#### STEP 4

Remove pans from oven and cool for 5 minutes; remove cupcakes to a rack; let cool completely.

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## Method - Icing

### STEP 1

To make the frosting: In a bowl, beat the cream cheese, lavender sugar and icing sugar with an electric mixer until light and creamy. Beat in honey and spread the frosting onto the cooled cupcakes.

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