

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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