

Honey~Lemon Cupcakes



Homemade tangy lemon cupcakes drizzled with a sweet and tangy lemon~honey glaze

Makes 18

1/2c butter, room temperature	2 1/2c all~purpose flour	1/2c milk
1/2c sugar	2t baking powder	1/4c honey
2 eggs, room temperature	1t salt	1/2c fresh lemon juice
3/4c honey	1/2t baking soda	confectioner's sugar

Preheat oven to 350. Line muffin tins with paper liners. In mixing bowl cream butter and sugar. Add eggs, one at a time, beating well after each addition. Blend in honey.

Mix together flour, baking powder, salt and baking soda. Add to creamed mixture, alternatively with milk. Beat well until well blended.

Pour batter into paper liners. Bake 25~35 minutes. Cool. In pan and then move to cooling rack.

Pierce warm cupcakes with fork. Warm honey in small saucepan. Add lemon juice and mix well. Spoon honey mixture over cupcakes. Cool cupcakes completely and sprinkle with confectioner's sugar before serving.

Prepare Ahead Tip

Keeps well at room temperature for 48 hours. After 48 hours, refrigerate, covered. Bring to room temperature and dust with confectioner's sugar to serve.

Debbie Spangler ~ Certified Personal Chef

www.yummyissimo.com ~ debbie@yummyissimo.com