

mini cupcakes with lemon and lavender

recipe: from Taste of Home,
with slight adjustments

Yields about 24 mini cupcakes.

- 1 cup plus 2 tablespoons cake flour
- 1 1/2 teaspoons baking powder
- 1/4 teaspoon salt
- 1/4 cup unsalted butter, room temperature
- 3/4 cup granulated sugar
- 2 egg whites, room temperature
- 1 teaspoon vanilla bean paste (or vanilla extract)
- 1/2 teaspoon culinary lavender, finely minced
- 1 teaspoon lemon zest
- 1/2 cup milk

Mise en place - begin by getting organized. Measure out all of your ingredients. Prep your muffin pan - with pan greaser or mini-cupcake liners. Note: if you leave out the lavender and lemon zest, and you'll have a classic white mini cupcake.

Preheat oven to 350°F. Grease or line a mini-cupcake pan(s).

In a small bowl, whisk together the flour, baking powder and salt. Set aside.

In the bowl of your stand mixer fitted with the paddle attachment (or with a hand-held mixer), cream together the butter and sugar until light and fluffy (3-5 minutes).

Add the egg whites, one at a time, beating well and scraping down the bowl after each addition. Beat in vanilla bean paste, lavender and lemon zest.

Add the flour mixture in thirds, alternating with the milk, mixing well and scraping down the sides and bottom of the bowl after each addition. (The addition of the flour mixture and milk will go as follows: 1/3 of the flour mixture followed by 1/2 of the milk, another 1/3 flour mixture followed by the remaining milk, and then the final 1/3 of the flour mixture.)

Divide the batter evenly between the muffin wells. Bake for 10-12 minutes or until a cake tester inserted in the center of a cupcake comes out clean. Allow to cool for a few minutes and then remove from pan to cool completely on wire racks.