



NEAL'S YARD REMEDIES

LAVENDER CUPCAKES

Our tempting organic cupcakes make the perfect baby shower treat.



Ingredients

250g organic butter – at room temperature
250g organic caster sugar
250g organic white self raising flour
4 organic medium eggs
1 rounded tablespoon of lavender flowers

For the icing

4 tablespoons of icing sugar mixed with lemon juice

Top Tip

You can also use lavender to make delicious flavoured sugar.

Method

- Heat oven to 180°C and add 16 cases to a bun tin
- Cream the butter and sugar until pale
- Fold in the flour and eggs, stirring gently until the mixture is combined
- Add the lavender flowers and stir in, distributing evenly through the mix
- Fill the cases and bake for 15 - 20 minutes until golden
- Leave to cool and add a thin layer of icing
- Decorate with Lavender

Recipe courtesy of Genista, chef at our eco-factory in Dorset.