

# *HONEY LEMON CHAMOMILE CUPCAKES*

## Ingredients

zest from 1 lemon

1 cup sugar

2/3 cup whole milk

2 teaspoons finely ground chamomile tea leaves (from 1-2 tea bags)

1 ½ cups all purpose flour

1 tsp baking powder

¼ tsp baking soda

¼ tsp fine sea salt

1 ½ tsp pure vanilla extract

½ cup unsalted butter , slightly softened

1 large egg

2 large egg whites

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### **The Honey Buttercream Frosting:**

1 cup unsalted butter, softened

1/2 cup confectioners' sugar, sifted

½ cup honey

## Instructions

1.

Preheat oven to 350 degrees.

Whisk together lemon zest and sugar; set aside.

Heat milk with chamomile leaves until steaming (just before boiling) and then remove from heat and steep for 10 minutes.

Strain and let cool. (It's okay if some chamomile leaves remain in the milk.)

Stir in vanilla.

2.

Whisk together all dry ingredients: flour, baking powder, baking soda, salt.

In a mixer, beat together butter and lemon-sugar until fluffy.

Add egg and egg whites until blended and smooth.

With mixer on low, add half of the dry ingredients, then the liquid ingredients, then the remaining dry ingredients. Mix until just blended.

Divide batter evenly into cupcake pan and bake until top springs back when lightly touched, approximately 18 minutes.

3.

### **For frosting:**

In a mixer, beat butter until fluffy.

Slowly add honey, then confectioner's sugar, beating on low until smooth and creamy.

*enjoy!*