



Lemon Cupcake Recipe

Ingredients

6 Tbls softened butter
6 Tbls softened cream cheese
2 tsp lemon zest
2/3 Cup sugar
2 eggs
1/2 Cup all-purpose flour
1/3 Cup self-raising flour

1. Pre-heat the oven to 325oF
2. Line cupcake pan with paper liners.
3. Beat the butter, cheese, lemon rind, sugar and eggs until smooth
4. Sift the flours. Add the flour gradually to wet mixture
5. Pour into cupcake liners
6. Bake for 20 - 25 minutes until tooth pick comes out clean
7. Allow to cool

Frosting

Mix 2 Tbls of Honey with a small container of mascarpone cheese. Spread in top of cooled cupcakes.
Top with 3 slivered almonds and drizzle with honey.

Mmm . . . enjoy!