

Honey-Spice cupcakes

Recipe adapted from <https://prettysimplesweet.com/honey-cake/>

Ingredients

1¼ cups (175g) flour
½ teaspoon baking soda
1 teaspoon baking powder
¼ teaspoon salt
¾ teaspoon ground cinnamon
¼ teaspoon ground cloves or mixed spice
1 teaspoon ground coriander
¼ teaspoon ground ginger
2 large eggs
½ cup (100g) sugar
¼ cup honey
⅓ cup melted butter
½ cup warm water

Instructions

1. Preheat oven to 170°C.
2. In a large bowl, sift together flour, baking soda, baking powder, salt, and spices. Set aside.
3. Whisk together eggs, granulated sugar, and honey until light and fluffy.. Add the butter and whisk until combined.
4. Mix in the flour mixture in 3 additions, alternating with the warm water in 2 additions, starting and ending with the flour. Do not over mix.
5. Pour the batter into buttered mini muffin pans (no butter needed if using silicone pans). Bake for 8-10 minutes or until cooked through and golden brown. If the top is browning too fast while baking, cover pan loosely with aluminum foil. Allow cupcakes to cool for 10 minutes, then remove from pan.