



# Honey Bunny Cupcakes

Easter baking just got sweeter! These classic honey cupcakes are topped with coconut, marshmallows and tasty icing sure to please everyone. Make them with the kids for a fun school holiday activity.



PREP TIME  
20 mins

COOKING TIME  
25 mins

SERVINGS  
12

## Ingredients

- 165g unsalted butter, softened
- 100g brown sugar
- 180g (½ cup) [Capilano Pure Honey](#)
- 3 eggs
- 300g self-raising flour

## Method

1. Preheat oven to 160°C (fan-forced). Line and grease a 12-hole cupcake tray with paper cases.
2. In a stand mixer, cream butter and brown sugar until pale and fluffy, approximately 4-5 minutes. Add honey and mix until combined. Add eggs, one at a time, beating well in between.
3. Sift flour into butter mixture, add lemon juice and mix on low to combine. Do not over-mix.

Visit [capilanothoney.com.au](http://capilanothoney.com.au) to learn how to swap honey for sugar in your recipes.

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- 1 ½ tbsp (30ml) lemon juice
- 2 tsp vanilla extract

#### Decoration

- 270g (¾ cup) **Capilano Pure Honey**
- 170g cold butter, chopped
- 2 tsp vanilla extract
- 1 packet jumbo marshmallows
- 1 cup shredded coconut
- Yellow jelly crystals or icing sugar tinted with 1-2 drops yellow food colour, to decorate.

## Used in this recipe



#### PURE HONEY

Smooth, sweet and perfectly balanced, generations of Aussies have grown up with Capilano Pure Honey. Made by Aussie bees and their beekeepers, our signature blend of eucalypt and ground flora honey is the taste you know and love.

#### Make the Sweet Switch

Honey tastes twice as sweet as sugar, so you need less in your baking, drinks and savoury recipes. Learn more about how to swap Capilano for sugar in your recipes [here](#).

## Method

4. Using a ¼ cup measure, divide mixture between cases and bake for 20-25 minutes until golden and an inserted skewer comes out clean. Allow to cool fully before icing and decorating.

5. To make icing, place softened butter and honey in the bowl of a stand mixer. Mix on medium until the butter and honey have combined and are light and fluffy, about 8-10 minutes.

6. To decorate, place coconut in a small bowl. Use a large dessert spoon or ice cream scoop to place a large dollop of icing in the middle of the cupcake, smooth a little to ensure the cupcake is covered, then dip the cupcake into the bowl of coconut to cover completely.

7. Using kitchen scissors, cut marshmallows diagonally to create bunny ears (we recommend using the large sized marshmallows). Dip the cut side of the marshmallow into yellow coloured jelly crystals or yellow tinted food colour. Place on top of cupcakes, gently adjusting to sit like ears.

8. Storage: Keep iced cupcakes in an airtight container for up to 2 days.

9. Prep-ahead tips: Un-iced cupcakes can be prepared 1 day in advance and stored in an airtight container at room temperature.

10. Icing can be prepared ahead and stored in an airtight container. Simply bring to room temperature and mix well before icing, using a stand mixer or electric beaters for 1-2 minutes.

11. General recipe tips: It is best to follow this recipe by the grams weight, affordable kitchen scales can be purchased at most supermarkets.

12. Don't forget to use a little cooking spray or vegetable oil in your measuring cup/bowl before weighing honey into it – this helps prevent honey sticking to the cup.

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