Honey Passionfruit Cupcakes

EASY • 1 HOUR

Tangy passionfruit brings brightness to a light and fluffy cupcake base in this recipe. Dripping with zesty orange, sweet Yellow Box Honey and passionfruit syrup – every bite into these soft, fluffy cupcakes is filled with joy.

SKILL LEVEL	PREP TIME	COOKING TIME	SERVINGS
Easy	35 mins	25 mins	12

Ingredients

Cupcakes

- 250ml (1 cup) light olive oil

Method

1. Preheat oven 180°C (fan-forced). Line cupcake tins with 12 cupcake liners.

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- 180g (½ cup) Capilano Yellow Box Honey
- 2 tsp vanilla extract
- Zest of 1 orange
- Juice of ½ orange
- 230g (1 cup) unsweetened Greek yogurt
- 160ml (⅔ cup) passionfruit pulp
- 300g (2 cups) plain flour
- 1 tsp baking powder
- ½ tsp bicarb soda
- 500g mascarpone (or more yoghurt)

Passionfruit Honey Syrup

- 360g (1 cup) Capilano Yellow Box Honey
- Juice of 1 orange
- 160ml (⅔ cup) passionfruit pulp

Method

2. In a mixing bowl, combine olive oil, honey, vanilla, orange zest, juice of ½ orange, yoghurt, and passionfruit pulp.

3. Sift in flour, baking powder, and bicarb soda. Mix until just combined.

4. Place ⅓ cup of batter into each cupcake liner.

5. Bake for 25-30 mins, or until an inserted skewer comes out clean. Remove and place on a cooling rack.

6. While cupcakes are baking, make syrup (syrup can be made a day ahead). In a saucepan, combine honey, orange juice, and passionfruit pulp. Bring to a simmer, stirring constantly. Simmer for 2 minutes then remove from heat.

7. While cupcakes are still warm, spoon 1-2 tsp syrup over each. Once cooled, top with mascarpone and extra syrup, then serve.

8. Storage instructions: Store assembled cupcakes in airtight container in refrigerator for up to 2 days.

Used in this recipe

Yellow Box Honey

Floral, fruity and wonderfully luxurious, Capilano Yellow Box Honey is made by Aussie bees that have foraged the flowers of the native *Eucalyptus melliodora*. A true favourite of honey connoisseurs, its premium taste is a treat on toast, soothing in tea and ideal for baking and desserts.

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.

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