



# Brown Butter Honey Cakes

EASY • 45 MINS

Looking for a classic honey cupcake recipe? This is it! Warm, oozy and tender, simply bake, glaze and watch them be devoured with glee by kids, adults and grandparents alike



SKILL LEVEL  
Easy

PREP TIME  
20 mins

COOKING TIME  
25 mins

SERVINGS  
12

## Ingredients

Cakes

- 165g unsalted butter, softened
- 100g brown sugar

## Method

1. Preheat oven to 160°C (fan-forced). Line and grease a 12 hole cupcake tray with paper cases.

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

Share your creations with us! Simply tag #honeylovers & @capilano on Instagram or Facebook and you could be featured on our page!



- 180g ( ½ cup) Capilano Pure Honey
- 3 eggs
- 300g self-raising flour
- 1 ½ tbsp (30ml) lemon juice
- 2 tsp vanilla extract
- 1 ¼ tsp ginger, ground Honey Butter Glaze
- 130g unsalted butter
- 100g Capilano Pure Honey
- 1 tsp vanilla bean paste
- 150g icing sugar

## 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.

Easy to squeeze, pour and even refill your favourite honey jar, our NEW Capilano Easy Pour Pouch uses 60% less plastic than regular Capilano 500g upside down squeeze packs.

### A note on REDcycle

*Unfortunately, the REDcycle scheme is no longer operational. This means that there is no collection of soft plastics available for customers at the present time. Industry is working hard to identify pathways to create new scheme(s). In the meantime, customers are advised to dispose of your empty Capilano pouch in the landfill bin.*

### 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

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 and ginger into butter mixture, add lemon juice and mix on low to combine. Do not over-mix.
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 rest for 10-15 minutes before glazing while warm.
5. For domed cupcakes, measure 1/3 cup mixture into cases.
6. While cakes are baking, prepare glaze. Melt butter in a microwave-safe bowl, or over medium heat in a small saucepan. Remove from heat, add honey and vanilla, mix well. Sift in icing sugar and whisk to combine into a smooth glaze.
7. While cakes are still just warm, spoon glaze over cupcakes.

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