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	PREP TIME	COOKING TIME	SERVINGS
Easy	20 mins	25 mins	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 capilanohoney.com.au to learn how to swap honey for sugar in your recipes.

Share your creations with us! Simply tag #honeylovers & @capilanohoney 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 of Australia.

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.