



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

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- 180g ( ½ cup) **Capilano Organic Raw 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 Organic Raw Honey**
- 1 tsp vanilla bean paste
- 150g icing sugar

Used in this recipe



### Organic Raw Honey

Smooth, sweet and fragrant, Capilano Organic Raw Honey is made by Aussie bees that have foraged native eucalypt and ground flora in Australia's pristine national parks and forests.

#### Discover a Premium Taste

Perfectly pure, this honey is delicious drizzled on toast, cereal, tea, smoothies and yogurt.

#### Australian Certified Organic

This exceptional honey has been hand harvested by Aussie beekeepers from hives located within a 5km organic foraging radius and carefully packed to organic specifications.

#### Make the Sweet Switch

Honey tastes twice as sweet as sugar, so you need less in your baking, drinks and savory 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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