



CANADA AGRICULTURE  
AND FOOD MUSEUM  
MUSÉE DE L'AGRICULTURE  
ET DE L'ALIMENTATION  
DU CANADA

A FASCINATING WORLD  
UN MONDE FASCINANT



# Honey Vanilla Cupcakes with Honey Frosting

## Ingredients

½ cup (125 ml) unsalted butter  
¾ cup (180 ml) sugar  
2 eggs  
1 ½ cups (375 mL) all-purpose flour  
1 teaspoon (5 mL) baking powder  
½ teaspoon (2.5 ml) salt  
½ cup (125 ml) buttermilk  
¼ cup (60 ml) honey  
1 teaspoon (5 mL) pure vanilla extract

## For the Honey Frosting:

½ cup (125 ml) butter  
3 cups (750 ml) icing sugar  
3 tablespoons (45 ml) honey

## Preparation

1. Preheat oven to 350°F (180°C) and line 24 mini muffin pan with cupcake liners and set aside.
2. In a medium bowl, combine the flour, baking powder and salt; set aside.
3. In a small bowl mix together wet ingredients: buttermilk, honey and vanilla extract.
4. In a large bowl, beat butter and sugar until combined.
5. Add the eggs, one at a time, until well combined.
6. Gradually add the dry and wet ingredients into the butter mixture and mix until combined.
7. Using ice cream scoop fill cupcake liners.
8. Bake 15 minutes, until toothpick inserted out clean.
9. Remove from oven and let cool for 5 minutes before transferring onto a rack.
10. To make the frosting, beat butter and icing sugar until combined.
11. Gradually add honey and continue to mix until desired consistency.
12. Place the icing in a piping bag fitted with a decorating tip of your choice and swirl the frosting on top of the cooled cupcakes.

**Yield:** 24 mini cupcakes