

Lemon Myrtle Cupcakes

Type: Australian Dessert

Difficulty: 

Serves: 4-6

From the garden: Lemon Myrtle, Eggs

Equipment:	Ingredients:
Measuring Cups & Spoons	170g unsalted butter, room temperature
Mug	1 cup sugar
2 mixing Bowls	3 eggs, room temperature
Electric beaters	$\frac{3}{4}$ tsp vanilla
Wooden spoon	1½ cups flour
Muffin Liners	2 tps ground lemon myrtle
Muffin Tray	$\frac{1}{2}$ tsp baking powder
	$\frac{1}{4}$ tsp baking soda
	$\frac{1}{4}$ tsp salt
	$\frac{1}{2}$ cup milk
	1 tsp vinegar
	100g sweetened, shredded coconut

Method:

Preheat the oven to 160 °C.

In a mug, mix together the milk and the vinegar.

In the bowl cream the butter and sugar with the electric mixer on high speed until light and fluffy (about 3 minutes).

With the mixer on low speed, add the eggs, 1 at a time, scraping down the bowl after each addition.

Add the vanilla and mix well.

In a separate bowl, sift together the flour, lemon myrtle, baking powder, baking soda, and salt.

In 3 parts, alternately add the dry ingredients and the milk to the batter, beginning and ending with the dry. Mix until just combined.

Fold in coconut.

Line a muffin pan with paper liners. Fill each liner evenly with batter.

Bake for 20-25, until the tops are brown and a toothpick comes out clean. Allow to cool in the pan for 15 minutes. Remove to a rack to cool completely.