**Lemon Myrtle Cupcakes**

**Type:** Australian Dessert  
**Difficulty:**  
**Serves:** 4-6  
**From the garden:** Lemon Myrtle, Eggs

### Equipment:
- Measuring Cups & Spoons  
- Mug  
- 2 mixing Bowls  
- Electric beaters  
- Wooden spoon  
- Muffin Liners  
- Muffin Tray

### Ingredients:
- 170g unsalted butter, room temperature  
- 1 cup sugar  
- 3 eggs, room temperature  
- ¾ tsp vanilla  
- 1 ½ cups flour  
- 2 tsp ground lemon myrtle  
- ½ tsp baking powder  
- ¼ tsp baking soda  
- ¼ tsp salt  
- ½ 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.