Lemon & Honey Cupcakes with Pineapple "Flowers"

Description

If you plan on having an Easter Brunch and want a dessert that tastes as good as it looks, then this recipe has all the ingredients you need! A moist, fluffy cupcake topped with lemony icing and a bright yellow edible "flower".

Total time: 2 hrs 30 min   Yield: 18 Servings

Ingredients

2 cup all purpose flour
1/2 tsp baking soda
1/2 tsp baking powder
pinch salt
juice of one lemon (if you have a zester, the zest is a great addition!)
1/4 cup low-fat sour cream
1/4 cup milk (low-fat preferred)
1/2 cup butter
1/2 cup honey
2 eggs
cream cheese icing
1 tsp lemon extract
1/2 fresh pineapple (skin removed, fruit left intact)

Prep Time: 2 hrs 30 min   Total Time: 2 hrs 30 min

Instructions

Preheat oven to 350º F. Combine all dry ingredients (flour, baking soda, baking powder, salt) in a bowl, set aside. In a separate bowl, combine lemon juice (and zest), sour cream and milk. In another bowl, cream butter and honey, then add eggs one at a time, mixing well. Add half the dry ingredients to the butter mixture, then add in the lemon mixture and stir. Add in the rest of the dry mix and beat thoroughly.

Fill cupcake holders 2/3 full and bake 18 to 22 minutes. To make the lemony icing, I like to get a store-bought icing and gradually add lemon extract to it until it has a bright lemony flavor. Ice your cupcakes once they've cooled.

You can make this a day ahead: Pre-heat oven to 250° F. To make the pineapple flowers, you'll need either a mandolin or a very sharp knife to cut the pineapple sideways, into paper thin circles (the core of the pineapple will become the middle of the flower). Line a baking sheet with parchment paper and place

a single layer of pineapple slices, leaving room between each slice. Bake for approximately 25 minutes, flip over, and bake an additional 20 minutes or until the pineapple is completely dry – you'll end up with beautiful flowers to top your iced cupcakes with!

Recipe brought to you by:

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Source:

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