

LAVENDER CUPCAKES WITH VANILLA BEAN BUTTERCREAM

INGREDIENTS:

FOR CUPCAKES:

- ½ cup whole milk
- 3 drops [LorAnn Organic Lavender Essential Oil](#) (Note: For a bolder lavender taste, add 1-2 drops more of oil. Do NOT exceed more than 5 drops as this oil is very potent)
- 1 ⅓ cups all-purpose flour
- 1 ¼ teaspoons baking powder
- ¼ teaspoon salt
- ½ cup unsalted butter, softened
- ½ cup + 2 tablespoons granulated sugar
- 3 tablespoons honey
- 2 large eggs
- 1 teaspoon [LorAnn Organic Madagascar Vanilla Bean Paste](#)



FOR VANILLA BEAN FROSTING:

- 1 ½ cups butter or margarine, softened
- 4 cups sifted powdered sugar (about 1 pound)
- 2 tablespoons cream or milk
- 2 teaspoons [LorAnn Organic Vanilla Bean Paste](#)
- 2-3 drops [LorAnn Liquid Gel Purple Food Coloring](#) – optional

DIRECTIONS:

FOR CUPCAKES:

1. Preheat oven to 350 degrees. Pour milk into liquid measuring cup and [lavender oil](#). Set aside and allow to rest.
2. In a mixing bowl whisk together flour, baking powder and salt for 30 seconds, set aside.
3. In the bowl of an electric stand mixer fitted with paddle attachment, whip butter and sugar on medium speed until pale and fluffy, about 4 minutes, occasionally scraping down sides of bowl.
4. Blend in honey. Add eggs one at a time and mix just until combined after each addition. Stir in [vanilla](#).
5. Working in 3 separate batches beginning and ending with flour mixture, add dry ingredients alternating with milk mixture, mixing just until combined after each addition.

6. Fill paper lined muffin cups 2/3 full and bake in preheated oven 19 - 21 minutes, until toothpick inserted into center comes out clean. Allow to cool several minutes in muffin tin before transferring to a wire rack to cool.
7. Cool completely before frosting.

FOR VANILLA BEAN BUTTERCREAM FROSTING:

1. Beat butter at medium speed with an electric mixer until creamy.
2. Gradually add powdered sugar, beating mixture until light and fluffy. Add milk, **vanilla extract**, and **coloring** (as desired), beating until spreading consistency.

*Makes 3 cups frosting. Keep refrigerated in an airtight container for up to 2 weeks. Beat again before using.