

TREACLE

BEE MY HONEY

CUPCAKES

WITH LAVENDER ICING

To co-incide with our mini-flight to the West End and temporary nest in Oasis's Regent Street store, we have developed these new cakes in honour of our stripey, buzzy friends.
ALL WE ARE SAYING IS..... GIVE BEES A CHANCE!!

TO MAKE THE 'BEE MY HONEY' CUPCAKES WITH LAVENDER ICING YOU WILL NEED :

SPONGE

300 g unsalted butter (at room temp)
 200g caster sugar
 4 tbsp strong honey (we use Hasketon from Suffolk)
 4 eggs
 300g self raising flour

LAVENDER BUTTERCREAM ICING

250g unsalted butter (softened)
 400g icing sugar
 3 fl oz milk
 2 drops lavender essential oil
 (if can't source, use lavender essence/extract)

Makes 30 regular cupcakes

- Preheat oven to 175C
- Beat the softened butter, sugar and honey together briskly, until the mix is creamy.
- Now add the eggs, one at a time, allowing each to be fully blended before adding the next.
- Finally fold in the sifted flour until you have a smooth mixture.
- Line your cupcake tray with individual cases, and spoon the mixture into each compartment to just over half full.
- Place your tray in centre of pre-heated oven and bake for 12-15 minutes. The cakes should be risen, golden but still springy in centre. Test with a toothpick if necessary; if it comes out moist return for a few minutes.
- Cool baked cakes on racks; do not remove from trays until fully cooled.

and for the icing:

- Blend all ingredients together in large bowl until the icing is whipped and will spoon easily into peaks.
- Apply to individual cakes with a metal spoon, and finish with crystallized violet petals and edible glitter if desired.

BUZZZZ....

If you'd like us to take the sting out of baking your own, then let us do it for you :
 we'll be serving these exclusively at the Regent Street OASIS store,
 June 24th-26th or from Treacle at the weekends.

