

Cinnamon honey cakes with lemon

2 cups Plain Flour (can be subbed with GF flour)
3 tsp baking powder
265g butter, plus a little for greasing
3 Tbls honey
3 tsp cinnamon
6 eggs
1 cup castor sugar (plus ¼ cup for glaze)
3 Tbls brown sugar
Tiny pinch salt
1 tsp vanilla
½ cup Lemon juice and 1 tsp of zest

Method

1. Sift flour and baking powder into a medium sized bowl, add cinnamon
2. Weigh the butter and put into a small saucepan with honey and heat over medium flame until it melts, stirring with a wooden spoon. Remove from the heat and set aside.
3. Break eggs into a medium sized mixing bowl (reserve shells and wash gently, set aside to dry)
4. Add the sugars, salt, lemon zest and vanilla extract. Add butter and honey mixture and whisk everything together until very well combined
5. Add the flour mixture into the eggs and butter and combine well with the wooden spoon.
6. Leave to rest for 20 mins.
7. PREHEAT oven to 180oC fan forced (the three-pronged circle with no lines)
8. Grease the muffin tins (makes 30) with a little melted butter and dust with extra flour. Tap out any excess.
9. Fill each muffin ¾ full. Bake for 10 mins. Also good if cooked in a large tray and cut into 30. Using greaseproof paper will reduce the washing up significantly/
10. Mix lemon juice with ¼ cup sugar and heat until bubbling. Add Lemon verbena leaves and let cool. Use a pastry brush to 'glaze' each cake while still hot.
11. Serve