



Elderflower Cupcakes

YOU WILL NEED

Cake Mix
120g organic unrefined caster sugar
120g organic butter
120g organic self raising flour
2 free range eggs
3 tbs of wild Elderflower flowers (snipped)
grated rind of 1 lemon
Icing Mix
juice of 1 lemon
Icing Sugar

INSTRUCTIONS

In a food mixer wizz the sugar and the butter together until creamy.

Add the eggs to the sugar and butter and mix again to a batter
Sieve the flour and add to the processor, wizz again until thick, smooth consistency is formed.

Stir in the three tablespoons of snipped Elderflowers and the grated rind of one Lemon

Fill a dozen cake tin with cupcake cases and fill with mixture.

Place in preheated oven at 180 deg for approx 20 mins until firm to touch.

Mix lemon juice with icing sugar with lemon juice to form a thickish consistence enough o cover the cooled cakes

Add a sprinkle of snipped Elderflowers to decorate