

Lavender Cream Filled Cupcake with Citrus Cream Cheese Frosting

1/2 Recipe of Cupcakes makes 12 cupcakes / 350 degree oven

1/2 stick butter

3/4 cups sugar

1 cups all purpose flour

1 teaspoons baking powder

1/4 teaspoon salt

1/2 cup whole milk

1/2 teaspoon vanilla extract

2 large egg whites

1. soften butter in the mixer on high speed
2. drizzle the sugar in with the butter and beat until light and fluffy, about 2-3 minutes
3. sift flour, baking powder, and salt together
4. measure out milk and vanilla
5. add the flour mixture and milk mixture to the butter/sugar in 3 parts alternating between flour and milk and beating well after each addition
6. set aside incorporated mixture
7. in a clean mixer bowl, beat egg whites until soft peaks form
8. fold egg whites into cake batter until incorporated
9. scoop batter into the prepared cupcake pans
10. bake in the 350 degree oven for approximately 20 minutes or until a cake tester comes out clean

Lavender Cream

1 cup heavy cream

1/4 cup granulated sugar

1/2 cup water

1 tablespoon lavender flowers

1. add sugar and water to a small saucepan set over medium high heat
2. heat the mixture until the sugar dissolves, stirring occasionally with a wooden spoon

3. stir in lavender and let the mixture sit over the heat, undisturbed for 3 minutes
4. remove from heat, strain into a small bowl, and set in a second bowl of ice to cool
5. meanwhile add heavy cream to the bowl of an electric mixer and beat with the whip attachment until soft peaks form
6. once the sugar mixture is relatively cool to the touch (it can be slightly warm) drizzle into the cream while beating on medium high
7. continue to beat on high until firm peaks form

Citrus Cream cheese Frosting

1/2 stick butter

1 8oz packages of cream cheese

1/2 teaspoon mixed citrus zest (from lemons, limes, oranges, whatever citrus you have)

1 teaspoon citrus juice (same as above)

2 cups confectioner's sugar

3-4 drops of purple food coloring

1. soften butter in the mixer on high speed
2. add cream cheese and beat until combined
3. sift confectioner's sugar
4. add about half of the confectioner's sugar and citrus juice and zest to the butter/cream cheese mixture and beat on high speed to combine
5. add remaining confectioner's sugar in stages until desired consistency and sweetness is achieved
6. add purple food coloring and mix until consistent color is achieved

Assembly

1. using a melon baller, scoop out a bit of the cooled cupcakes
2. using a small spoon, fill each cavity with lavender cream
3. trim off some of the meat of the scooped out cupcake and place back over the cavity
4. pipe cream cheese frosting over the top
5. sprinkle lightly with lavender leaves