**Lemon and Lime Cupcakes**

**Difficulty:** Easy

**Fresh from the garden:** Lemons, Limes

**Recipe source:** Nikki Dixon, Kitchen Garden Specialist, SAKGP

**Equipment:**
- Mixing bowls
- 1 small saucepan
- Measures
- Microplane zester
- Juicer
- Muffin tin

**Ingredients:**
- 2/3 cup plain flour
- 1 teaspoon baking powder
- 90 grams butter
- 1 Tablespoon honey
- 2 eggs
- 1/3 cup caster sugar
- 1 Tablespoon brown sugar
- 1 drop vanilla
- Zest and juice of 1 lemon
- Zest and juice of 1 lime
- Tiny pinch of salt

**What to do:**

Preheat oven to 220 C.

Place flour and baking powder into a medium bowl, mix then set aside for later.

Place butter and honey into a small saucepan and melt on low heat, stir to combine.

Break eggs into a large bowl, then add sugars, salt and vanilla extract, mix to combine.

Pour the honey butter mixture into the egg sugar mixture and mix.

Add flour mix to wet mix and beat to a smooth batter.

Add zest and the juice of the lemon and lime and stir to combine.

Spoon batter into patty pans two thirds full.

Bake for 10 minutes or until golden brown.

Cool slightly then serve.