  


**Lemon Coconut Syrup Cakes**

**Season:**  All **Difficulty:** Medium

**Serves:** 36 mini cupcakes **Recipe source:** taste.com

**From the garden:** eggs, lemons (donated) **Allergies:** contains egg, wheat & dairy

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| **Equipment:**  3 x mini muffin pans  small bowls x 2  pastry brush  Kitchen Aid  Sieve  Measuring cups  Measuring spoons  Scales  Small saucepan  Wooden spoon  Wire rack | **Ingredients:**   * Melted butter, to grease * 125g butter * 215g (1 cup) brown sugar * 3 eggs * 75g (1/2 cup) self-raising flour * 40g (1/4 cup) plain flour * 45g (1/2 cup) desiccated coconut * 1 teaspoon finely grated lemon rind * 85g (1/3 cup) natural yoghurt | **Lemon syrup**   * 1 lemon * 60ml (1/4 cup) fresh lemon juice * 60ml (1/4 cup) water * 70g (1/3 cup) caster sugar * 1 teaspoon coconut essence |

**What to do:**

* Preheat oven to 180°C. Melt butter then brush 3 x 12 mini muffin pans to lightly grease.
* Use an electric beater to beat the butter and sugar in a bowl until pale and creamy.
* Add eggs, 1 at a time, beating well after each addition.
* Stir in sifted flours, coconut, lemon rind and yoghurt.
* Spoon mixture evenly among prepared pans. Checking number of students in the class to make sure everyone gets one.
* Bake in preheated oven for 15 minutes or until golden brown and a skewer inserted into the centres comes out clean. Remove from oven. Transfer to a wire rack.
* Meanwhile, to make the syrup, use a peeler to peel skin off lemon, (try to peel just the yellow part and not the bitter white part underneath) Cut into super fine julienne strips.
* Combine lemon rind and juice, water and sugar in a small saucepan over low heat. Cook, stirring, for 5 minutes or until sugar dissolves and syrup thickens. Remove from heat and add essence.
* Drizzle cakes with hot syrup to serve.