

Miele

Green ant gin and lime mini cupcakes

By Miele

10 minutes

Preparation time

20 minutes

Cooking time

Makes 36 mini cupcakes

Serves



INGREDIENTS

Green ant gin and lime syrup

1 lime
80 ml (? cup) Seven Seasons green ant gin (if using another brand of gin, double the lime zest)
110 g (½ cup) white sugar

Lime cupcakes

125 g butter, softened
150 g (? cup) caster sugar
1 lime, juiced and zested
3 eggs
150 g (1 ½ cups) self-raising flour
2 tbsp (40 g) milk

METHOD

Green ant gin and lime syrup

1. Using a peeler, remove the zest from the lime and slice very finely into long threads. Juice the lime.
2. Place gin and sugar in a saucepan over medium heat, induction setting 5. Stir until the sugar dissolves. Remove from the heat and stir through juice and zest. Leave to cool.

Lime cupcakes

1. Preheat the oven on Fan Plus at 160°C.
2. In the bowl of a freestanding mixer with paddle attachment, combine butter, sugar and zest on medium speed until pale and fluffy.
3. Add eggs, one at a time, beating well between each addition. Stir through the lime juice.
4. Reduce speed and gently mix in the flour and milk alternately until just combined.
5. Spoon mixture evenly into paper lined mini muffin pans.
6. Bake on shelf level 2 for 15 minutes, or until cooked through.

To serve

1. Poke holes the cake and drizzle the cold syrup over the hot cakes.

Hints and tips

- The syrup is best absorbed when the syrup and cake are different temperatures.
- If you can't source the green ant gin, you can use another variety of gin and double the lime zest.
- The cupcakes will keep for up to 3 days in the fridge but are best served slightly warm, or at room temperature.