

RECIPE CARD

RECIPE NAME

Purple cupcakes

(V) (GF)

MAKES

12

INGREDIENTS

240ml dairy-free milk
1 tsp apple cider vinegar
210g self-raising flour
100g golden caster sugar
1/2 tsp of baking powder
1/2 tsp bicarbonate of soda
60g coconut oil (melted)
1 tsp vanilla extract
Purple food colouring

FOR THE FROSTING:

100g of dairy-free butter
300g of icing sugar
1/2 tsp of vanilla extract
Purple food colouring

METHOD

Preheat your oven to 180 and line a cupcake tin with cupcake cases.

Combine the milk with the apple cider vinegar. Set aside for 10 minutes to curdle. This creates a vegan 'buttermilk'.

Whisk in the oil.

In a separate bowl, mix the flour, sugar, baking powder and bicarbonate of soda.

Add the wet ingredients, plus vanilla and food colouring into the dry and mix into a smooth batter.

Fill the cases 3/4 full. Bake for 18-20 minutes.

Allow to cool while you make the frosting...

Cream the butter in a bowl.

Add in the icing sugar, vanilla and food colouring and mix well.

Pipe onto the cooled cupcakes.

RECIPE CARD

RECIPE NAME

Lavender
Lemonade

SERVES

4

PREP TIME

Up to 2 hours
depending on taste

INGREDIENTS

1.4 litres of water
24 teaspoons of sugar
12 teaspoons of honey
3 tablespoons dried lavender
500ml of lemon juice
Blue/purple food colouring
For garnish: Lavender petals & lemon slices

INSTRUCTIONS

Over medium heat, combine two cups of water & sugar, bringing to a boil until sugar is dissolved.

Turn off of the heat and stir in honey and lavender.

Allow mixture to steep for 2 hours (depending on taste). Strain the liquid, pressing the lavender down to make sure you get all of those juices into your mixture!

In a large pitcher, combine freshly squeezed lemon juice, lavender mixture and water. Add food colouring for extra colour if you want!

Serve over ice & enjoy!

