

LEMON BLUEBERRY LAVENDER CUPCAKE WITH LEMON MASCARPONE BUTTERCREAM

YIELD 6 SERVINGS

LAVENDAR EXTRACT (YIELD 1 PINT)

INGREDIENTS:

- 1/2 cup dried lavender buds
- 1 pint vodka

DIRECTIONS:

1. In a pint jar, place the dried lavender buds. Pour enough vodka to cover the buds.
2. Put the lid on the jar and shake. Open the jar & make sure vodka is still covering the buds. If not, add a little more vodka to the jar & close.
3. Place the jar out of direct sunlight. Shake the jar often over the next month.
4. After one month, strain the extract through an unbleached coffee filter or cheesecloth. Strain the extract into a clean jar with a tight lid, & store it out of direct sunlight.

BLUEBERRY JAM

INGREDIENTS:

- 6 ounces blueberries
- 1 teaspoon lemon zest
- 1 tablespoon lemon juice
- 2 tablespoons water
- 1/4 cup granulated sugar

DIRECTIONS:

1. In a small pot, stir all ingredients together for the jam over medium high heat.
2. Bring to a boil & gently mash. Turn the heat down to low and simmer, covered, for 10 mins, stirring occasionally.
3. Pour into a container & let cool completely. Chill until ready to use.

LEMON MASCARPONE BUTTERCREAM

INGREDIENTS:

- 1 1/2 cups unsalted butter
- 8 ounces mascarpone
- 1 teaspoon lemon zest
- 1 teaspoon vanilla extract
- 3 cups powdered sugar
- 2 tablespoons heavy cream

DIRECTIONS:

1. In a standing mixer or with a handheld mixer, whisk butter & mascarpone until light and creamy.
2. Sift in the powdered sugar. Add lavender extract, vanilla paste, and heavy cream.
3. Whisk until completely smooth.

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YIELD 6 SERVINGS

LEMON BLUEBERRY LAVENDAR CUPCAKE

INGREDIENTS:

- 3 3/4 cups all purpose flour
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1 teaspoon sea salt
- 3 large eggs, room temperature
- 2 egg whites, room temperature
- 2 cups granulated sugar
- 1 1/2 cups blueberries
- 1 tablespoon lemon zest
- 2 teaspoons vanilla extract
- 1 teaspoon lavender extract
- 1 1/2 cups unsalted butter, room temperature
- 1 1/2 cups buttermilk
- 1/3 cup lemon juice

DIRECTIONS:

1. Preheat oven to 350°F. Add cupcake liners to pans.
2. In a medium bowl, sift together flour, baking soda, baking powder, & salt together. Whisk until completely mixed.
3. In a standing mixer or with a hand held mixer and a large bowl, cream butter, sugar, & lemon zest until light & fluffy, about 5 mins.
4. Whisk in eggs, egg whites, vanilla extract, & lavender extract on a high speed until combined, about 2 mins, scraping down sides as needed.
5. On a low speed, whisk the flour mixture to the egg mixture until just combined.
6. Still on a low speed, pour in the buttermilk & lemon juice, mixing until just combined
7. Gently fold in blueberries until just combined.
8. Pour batter evenly into muffin pans. Bake for 25-30 mins, until a toothpick comes out clean when inserted into the center of each cupcake. Set on a wire rack to cool at least one hour or frosting will melt.

CUPCAKE ASSEMBLY:

1. Top each cupcake with 1 tbsp of the blueberry jam.
2. Apply 3-4 tbsp frosting to the top of each of the cupcakes & garnish with dried lavender.

LEMON BLUEBERRY LEMONADE

YIELD 16 SERVINGS

LEMON BLUEBERRY LEMONADE

INGREDIENTS :

- 2 cups water
- 1 package (16 ounces) blueberries
- 1/4 cup granulated sugar
- 1 tablespoon dried lavender flowers
- 1 cup lemon juice
- 1 1/4 quarts cold water

DIRECTIONS :

1. In a 1-gallon pitcher, add 4 cups of ice & set aside.
2. In a medium saucepan, bring 2 cups of water to a boil. Add the blueberries, sugar & lavender to the pan. Boil for about 5 mins, until the blueberries have broken down & all of the sugar has dissolved.
3. Strain the blueberry mixture over the pitcher of ice; discard the remaining blueberry mixture. Add the lemon juice. Fill to the top with cold water. Mix well.