



TEA AND HONEY CUPCAKES

Meet our party-sized cupcakes – a celebration of classic British flavours and a nod to the natural world. Delicious tea-infused sponge (made using our generous Braddock White duck eggs) lathered in a tea and honey syrup, with strawberry jam and Swiss meringue buttercream. Each bite is a memorable mouthful.

Prep Time 1 hour, plus cooling | Cook Time 40 minutes | Makes 12

For the sponge

2 Clarence Court Braddock White duck eggs (around 150g in total weight)
150g unsalted butter, softened
100g golden caster sugar
100g runny honey
150g self-raising flour
1 teaspoon baking powder

For the tea syrup

100ml strong black tea (Earl Grey, Oolong or Darjeeling work well)
50g runny honey

For the Swiss Meringue buttercream icing

3 Clarence Court hen egg whites (around 125g in total weight)
175g caster sugar
275g unsalted butter, cubed, room temperature.
1/2 tablespoon vanilla bean paste

For the filling

120g good quality strawberry jam

To decorate (optional)

Honeycomb
Edible flowers
Fresh fruit



TEA AND HONEY CUPCAKES

Method

Pre-heat the oven to 180°C/160°C (fan), then line the holes of a 12-hole cupcake tin with paper cases.

Firstly, make the cupcakes. Add the ingredients to a large mixing bowl or stand mixer and beat well until just mixed together. Divide between the paper cases in the cupcake tray and pop into the oven for 12-15 minutes until golden or a cocktail stick comes out clean when inserted. Once baked to perfection, allow the cupcakes to cool a little in the tins, then place onto a cooling rack to allow to cool completely.

Next, make the tea syrup. Place the runny honey and strong black tea in a small saucepan, bring to the boil then reduce the heat to a simmer. Once the honey has melted and the syrup has simmered for 2 minutes, remove from the heat, pour into a bowl and place to one side. This syrup will be used to brush over the cupcakes.

Now let's make the Swiss meringue buttercream icing. This icing is all about temperature control and moving quickly. Place about 4cm of water in a small saucepan on a low simmer. Add the sugar and egg whites to the metal bowl of a stand mixer. Place the bowl over the pan of simmering water and use a silicone spatula to mix continuously for 10 minutes – checking regularly with a digital temperature probe until it reaches 72°C/161°C. As soon as it comes up to temperature, remove the bowl from the heat and place directly on to the stand mixer with the whisk attachment. Whisk on high until stiff peaks are formed, this should take around 5-8 minutes. The bowl must also be cool to the touch. Now swap the whisk for the paddle attachment and beat on low speed, adding around 30g of butter at a time until smooth and fluffy (around 10 minutes). Towards the end, add the vanilla paste. Transfer the icing to a piping bag with a nozzle.

To finish the cupcakes, mix the jam in a bowl until spoonable. Use a teaspoon or melon baller to remove the core of each cupcake. Brush the centre of the cupcakes with the tea and honey syrup. Spoon the jam into the holes. Pipe or spread the icing on top of each cake and arrange the pieces of honeycomb, flowers, and berries to finish.



clarencecourt.co.uk

Follow us on social media for more inspiring recipes, fabulous photography, seasonal collections, competitions and events.



Clarence Court

