



Lavender Cake

 Vegetarian

READY IN



43 min.

SERVINGS



24

CALORIES



1123 kcal

DESSERT

Ingredients

- ☐ 0.8 teaspoon anise extract
- ☐ 1 tablespoon double-acting baking powder
- ☐ 0.3 teaspoon baking soda
- ☐ 0.8 cup butter
- ☐ 4 pounds butter softened
- ☐ 2.5 cups cake flour
- ☐ 20 drops lavender oil recommended: Herb Farm
- ☐ 8 cups confectioners' sugar sifted

- ☐ 24 servings edible glitter
- ☐ 3 drops purple food color gel
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- ☐ 0.3 cup half-and-half
- ☐ 0.5 teaspoon kosher salt
- ☐ 24 edible lavender flower petals fresh for garnish
- ☐ 25 drops lavender liquid herbal extract
- ☐ 2 tablespoons lemon extract
- ☐ 24 large candy pearls for garnish
- ☐ 4 tablespoons cherry liqueur
- ☐ 2 tablespoons mayonnaise
- ☐ 1 cup milk
- ☐ 48 rice paper feathers for garnish see cook's note
- ☐ 8 ounces high ratio shortening recommended: Sweetex
- ☐ 3 ounces cup heavy whipping cream sour
- ☐ 0.3 teaspoon star anise extract
- ☐ 1.5 cups sugar
- ☐ 2 teaspoon vanilla extract
- ☐ 4 tablespoons vanilla extract
- ☐ 8 tablespoons vanilla pudding mix instant
- ☐ 1 tablespoons vodka
- ☐ 5 eggs whole

Equipment

- ☐ bowl
- ☐ oven
- ☐ blender
- ☐ spatula
- ☐ muffin liners

☐ muffin tray

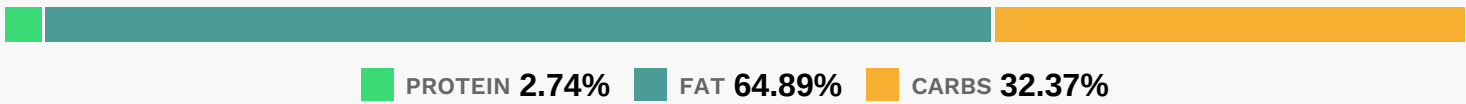
Directions

- ☐ Preheat the oven to 300 degrees F. Prepare a cupcake pan with 24 cupcake liners.
- ☐ Combine the flour, pudding mix, baking powder, baking soda, and salt in a medium bowl. Crack the eggs into a second bowl and add vanilla extract. Measure the milk and half-and-half into a third bowl. In a 5-quart mixer with the paddle attachment, cream the butter until fluffy. Stop the mixer and scrape down the sides using a spatula. Turn the mixer on first speed, add the sugar, and mix until fluffy.
- ☐ Add the eggs 1 at a time. Scrape down the bowl.
- ☐ Add the sour cream and mayonnaise and incorporate completely. Scrape down the bowl.
- ☐ Add the dry ingredients, alternating with the wet. You will start and end with the dry ingredients.
- ☐ Mix the batter until smooth and no lumps are present.
- ☐ Add the extracts and food coloring gel.
- ☐ Mix well using a spatula until all the color is incorporated completely.
- ☐ Fill the cupcake liners using a 2-ounce scoop. Spray the cupcake pan with the cooking spray this is done after the liners are filled.
- ☐ Bake until golden brown and fluffy, 17 minutes.
- ☐ Let the cupcakes cool completely before decorating.
- ☐ Place a round time #809 into a large piping bag. Fill with Lavender Buttercream and generously pipe onto each cupcake.
- ☐ Garnish each cupcake with 2 rice paper feathers, 1 small fresh lavender petals, and 1 large pearl.
- ☐ Sprinkle with edible glitter.
- ☐ In a 5-quart mixer with the paddle attachment, cream the butter and shortening together. On first speed, add the sifted powdered sugar to the bowl in 3 parts.
- ☐ Let each part incorporate into the butter mixture before adding the next. After adding all the sugar, put the mixer on the fourth (highest) speed and mix for 8 to 10 minutes. The buttercream will begin to gain volume and look white and fluffy. Once you bring the buttercream to full volume, add the extracts, liqueur, vodka, and lavender oil and incorporate completely.

☐

Add purple food color to desired shade.

Nutrition Facts



Properties

Glycemic Index:18, Glycemic Load:15.18, Inflammation Score:-8, Nutrition Score:10.405217507611%

Nutrients (% of daily need)

Calories: 1122.71kcal (56.14%), Fat: 81.5g (125.38%), Saturated Fat: 46.36g (289.73%), Carbohydrates: 91.46g (30.49%), Net Carbohydrates: 90.41g (32.88%), Sugar: 58.09g (64.54%), Cholesterol: 220.14mg (73.38%), Sodium: 922.62mg (40.11%), Alcohol: 2.08g (100%), Alcohol %: 1.1% (100%), Protein: 7.74g (15.47%), Vitamin A: 2178.16IU (43.56%), Selenium: 20.32µg (29.03%), Vitamin E: 2.86mg (19.03%), Manganese: 0.36mg (17.87%), Vitamin B2: 0.26mg (15.27%), Vitamin B1: 0.22mg (14.99%), Vitamin K: 13.49µg (12.85%), Vitamin B3: 2.26mg (11.3%), Folate: 44.11µg (11.03%), Phosphorus: 108.24mg (10.82%), Calcium: 99.87mg (9.99%), Iron: 1.73mg (9.61%), Vitamin B12: 0.3µg (4.97%), Copper: 0.09mg (4.7%), Zinc: 0.65mg (4.32%), Vitamin B5: 0.42mg (4.22%), Fiber: 1.05g (4.22%), Magnesium: 15.88mg (3.97%), Potassium: 105.77mg (3.02%), Vitamin B6: 0.04mg (2.2%), Vitamin D: 0.3µg (1.98%)