

## Lemon-Thyme cupcakes

Gail Smith

1 1/2 cups all-purpose flour  
1/2 tsp. baking powder  
1/4 tsp. salt  
3/4 cup milk  
1 tsp finely grated lemon zest  
5 tsps. finely minced lemon thyme or 2 1/2 tsps. dried  
1/2 cup unsalted butter, softened  
1 cup sugar  
2 lg. eggs  
1/2 tsp. vanilla extract

topping: 1/4 cup lemon juice

1 cup confectioners sugar (+ or - depending on thickness desired)  
1 tsp. fresh thyme or 1/2 tsp. dried

Preheat oven to 350 degrees. Use cupcake papers or butter and flour a cupcake pan. In a small bowl combine the flour, baking powder and salt. In another bowl combine the lemon zest, milk and thyme. Beat the butter in the bowl of an electric mixer on medium speed for 3 min., add the sugar and continue beating 2 more minutes. Add the eggs one at a time blending well then beat the batter until light and fluffy. Add the vanilla and beat 1 min. more. On low speed add half the dry mixture then the milk then the rest of the dry. Scrape down the sides and make sure the batter is well blended. Spoon into the baking tin and bake 25 minutes or until a tester comes out clean. Glaze with topping while still hot and let cool before removing from pan.