

# ROSEMARY CUPCAKES

with White Lemon Balsamic Icing

## Ingredients:

- 1½ cups all-purpose flour
- 1 tsp baking powder
- ½ tsp baking soda
- ¼ tsp fine sea salt
- ¾ cup granulated sugar
- 2 large eggs, room temperature
- ½ cup Rosemary-infused olive oil
- ½ cup whole milk or buttermilk
- 1 tbsp fresh rosemary, very finely chopped
- 1 tsp vanilla extract
- Zest of 1 lemon

## For the Icing

- 1½ cups powdered sugar, sifted
- 2-3 tbsp White Lemon Balsamic Vinegar
- 1 tbsp melted butter or olive oil (optional)
- Pinch of salt

## Directions:

1. Preheat oven to 350°F and line a muffin tin with cupcake liners. Whisk together flour, baking powder, baking soda, and salt. In a separate bowl, whisk sugar and eggs until pale. Slowly add the rosemary olive oil, followed by milk, vanilla, lemon zest, and rosemary. Gently fold in dry ingredients just until combined.
2. Divide batter evenly among liners. Bake 18-22 minutes, until a toothpick inserted comes out clean. Allow cupcakes to cool completely.
3. Whisk powdered sugar with lemon balsamic vinegar until smooth. Add more balsamic a teaspoon at a time for desired consistency. Stir in butter or olive oil and a pinch of salt.
4. Drizzle icing over cooled cupcakes. Garnish with lemon zest or a tiny rosemary sprig if desired.

