

Organic Gluten Free Courgette and Rosewater Cupcakes by Chloé

Makes 12

2 Medium Free Range Eggs
160g Organic Caster Sugar
250g topped, tailed, peeled and finely grated Organic Courgette
Zest of 1 lemon
1tbsp Organic rosewater
100g Organic rice flour
100g Organic Ground almonds
2 tsp Gluten Free baking powder
¼ tsp salt



Preheat oven to 180 degrees C and line the muffin tin with 12 cases.

Whisk the eggs and sugar for approx 5 minutes until pale and fluffy.

Whisk in the grated courgette, lemon zest and rosewater.

Next, sieve in the flour, ground almonds, baking powder and salt, and beat to combine.

Ladle the mixture evenly between the paper cases so that it comes approximately 2/3 of the way up.

Bake for approx 30 minutes.

For the icing

75g unsalted butter cubed
200g icing sugar sieved
½ tbsp rosewater
½ tsp water or milk

Whisk the butter until pale and fluffy.

Add 100g of the icing sugar and whisk again until combined.

Add the rosewater and water/ milk as well as the remaining sugar and whisk again.

When the icing is combined and ready, use a spatula or icing bag to top the cupcakes once cooled.