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Jasmine Cupcakes with Raspberry and Honey

Yield: 12 min Total Time: 40 min

Recipe from: https://www.recipeschoose.com/recipes/chinese-jasmine-tea-recipe

Ingredients:

- 3/4 cup jasmine tea infused butter, see my post on how to make tea-infused butter
- 3/4 cup sugar
- 2 eggs
- 1/2 cup raspberry vinegar if you can't find raspberry vinegar, any kind of fruit-flavored vinegar would work
- 1 1/4 cups all purpose flour
- 1/2 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/4 cup unsalted butter room temperature
- 4 ounces cream cheese room temperature
- 2 tablespoons honey

Nutrition:

- 1. Calories: 190 calories
- 2. Carbohydrate: 26 grams
- 3. Cholesterol: 55 milligrams
- 4. Fat: 8 grams
- 5. Protein: 3 grams
- 6. SaturatedFat: 4.5 grams
- 7. Sodium: 120 milligrams
- 8. Sugar: 16 grams

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