Blueberry and zucchini cup cakes with lemon glaze

Ingredients:

* 3 eggs, lightly beaten
* 1 cup vegetable oil
* 3 teaspoons vanilla extract
* 1 3/4 cups white sugar
* ¼ cup honey
* 2 cups finely shredded and drained zucchini or any kind Summer squash
* 3 cups all-purpose flour
* 1 teaspoon salt
* 1 teaspoon baking powder
* 1/4 teaspoon baking soda
* ¼ teaspoon of cinnamon
* 1 pint fresh blueberries

Preheat oven to 350 degrees F. Prepare cup cake pans.

1. Grate a large zucchini (or two small zucchini) and place in a clean dish towel. Squeeze until most of the liquid comes out. You will want to have 2 total cups of shredded zucchini after it has been drained. Set aside. In a bowl or on wax paper sift together all dry ingredients
2. In a large bowl and using a hand mixer, beat together the eggs, oil, vanilla, honey and sugar. Fold in the zucchini.
3. Slowly add in the flour, salt, baking powder, and baking soda. Gently fold in the blueberries. Divide batter evenly between prepared cup cake pans. Cook for 20-25 mins until cake tested comes out clean. Cool completely.

Recipe from <http://iambaker.net/blueberry-zucchini-cake-with-lemon-buttercream/>

Glaze:

Lemon Glaze:
1/2 cup freshly squeezed lemon juice
2 cups confectioners' sugar, sifted
1 tablespoon unsalted butter
1 lemon, zest finely grated

You can make the lemon glaze in a double boiler, or for a simpler alternative, you can zap it in the microwave. Mix the lemon juice with the confectioners' until dissolved in a heatproof bowl over a pot of simmering water for the double-boiler method, or in a microwave-safe bowl. Whisk in the butter and lemon zest. Either nuke the glaze for 30 seconds or continue whisking in the double boiler. Whisk the glaze to smooth out any lumps, then drizzle the glaze over the top of the scones. Let it set a minute before serving.

Glaze recipe from Tyler Florence. Read more at: http://www.foodnetwork.com/recipes/tyler-florence/blueberry-scones-with-lemon-glaze-recipe.html?oc=linkback