Twice-Baked Honey Cakes

adapted from: <https://thegingeredwhisk.com/twice-baked-honey-cakes/>

Ingredients:

* 1.75 cups flour
* 1.5 tsp baking powder
* ½ tsp salt
* ½ cup butter (room temperature)
* lemon zest
* ½ tsp nutmeg
* ¾ cup milk
* 2 eggs
* ½ cup honey
* 1 tsp vanilla extract
* ¼ cup honey

1. Preheat oven to 350F
2. Grease silicone cupcake tray (12 servings)
3. Dry ingredients In mixing bowl: flour, baking powder, salt, butter, lemon zest
4. Wet ingredients in separate bowl: milk, eggs, honey
5. Combine dry and wet ingredients in mixing bowl
6. Spoon batter into tray
7. Bake for 20 minutes
8. Carefully remove undercooked cakes onto a different baking sheet
9. Top cakes with remaining honey
10. Bake again for 10 minutes