QUEEN
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PREP:
COOK:
SERVES:

Gluten Free Choc Peppermint Mini Cupcakes

If you're a choc mint fan you're certainly not alone! One of the most endearing flavour combinations of all time, chocolate and peppermint pair together exceptionally well and with this choc peppermint mini cupcakes recipe, the ratio of minty buttercream icing to dark chocolate cupcakes is absolutely perfect — and they're gluten free! With hazelnut meal and Queen Organic Vanilla Bean Paste, this recipe is already a winner, but one more thing that sets these mini cupcakes apart is the addition of Queen Pure Maple Syrup.

Ingredients

1 ½ cups (150g) hazelnut meal
1/3 cup (40g) cocoa
1 tsp gluten free baking powder
2 large eggs, lightly beaten
1 tsp Queen Organic Vanilla Bean Paste
1/3 cup (80ml) olive oil
1/3 cup (80ml) milk

Method - Cupcakes

STEP 1

Preheat oven to 160C (fan-forced) and line two mini muffin tins with cupcake liners.

STEP 2

In a large bowl, whisk together all the dry ingredients. In a small bowl, stir together the wet ingredients then make a well in the dry ingredients, pour in the wet ingredients and fold them together.

STEP 3

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Ingredients

2 tbsp (40ml) Queen Pure Maple Syrup

Icing

Dr. Oetker Buttercream Icing

1 tsp Queen Natural Peppermint Extract

1 tsp Queen Natural Green Food Colouring

Cocoa for dusting

Method - Cupcakes

Divide the batter between 20 cupcake cases and bake for 17 minutes or until a cake tester inserted in the middle of a cake comes out clean. Transfer to a wire rack to cool completely.

Method - Icing

STEP 1

Meanwhile, make the icing according to the directions, adding the colouring and extract in place of the vanilla. Ice the cooled cupcakes and then dust with cocoa.

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