PREP: 20 min
COOK: 15 min
SERVES:24

Christmas Tree Cupcakes

Create a forest of tiny Christmas trees you can eat! They're colourful, cute and so much fun to decorate!

Ingredients

Cupcakes

250g butter, unsalted, softened

2 tsp Queen Organic Vanilla Bean Paste

1 2/3 cup (250g) plain flour

1 tsp baking powder

1 cup (220g) caster sugar

3 large eggs

½ cup (125ml) sour cream

½ cup (125ml) milk

Buttercream

3 cups (450g) icing sugar

250g unsalted butter, softened

Method - Cupcakes

STEP 1

Pre-heat oven to 160°C and line a mini muffin tray with mini cupcake cases. Place all ingredients in stand mixer with paddle attachment and mix together on medium speed until well incorporated and mixture is light in colour.

STEP 2

Spoon batter evenly between cupcake cases and bake for 12-15 minutes or until top of cupcake springs back when gently pressed. Allow to cool completely.

Method - Icing & Decorating

STEP 1

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Ingredients

½ cup (125ml) cream, chilled

1 tsp Queen Organic Vanilla Bean Paste

Queen Green Food Colour

To decorate

Queen Glamour & Sparkle Sprinkles

Queen Ready to Roll Icing – Rainbow 5 pack

Queen Writing Icing Multi-pack

Method - Icing & Decorating

Beat butter until pale and creamy, then add icing sugar a few tablespoons at a time. Once all the icing sugar is added, beat until smooth and light in colour. Add Vanilla Bean Paste and cream and whip until buttercream is luscious and thick. Add Green Food Colour and mix until you reach desired shade..

STEP 2

Knead a small amount of yellow Ready to Roll Icing and roll to about 2mm thick. Use a mini star cutter to cut small stars and set aside to dry. If you don't have a mini star cutter, cut free hand with a small sharp knife.

STEP 3

Fit a piping bag with a closed star piping tip. Starting from the outside, gently pipe buttercream around cupcake and up on itself two and a half times to create tree shape. Top with a star and use writing icing to create tinsel. Finish with silver balls from Glamour & Sparkle Mix.

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