QUEEN
-EST 1897-

PREP: 20 min
COOK: 20 min
SERVES: 12

Vanilla Bean Cupcakes with Swiss Meringue Buttercream

Brighten up a grey day with the best vanilla cupcake recipe, ever. Swiss meringue is a smooth, glossy buttercream is made with whipped egg whites for a much lighter texture than basic buttercream. Better yet, it has a super white finish, making it perfect for colouring!

Ingredients

Cupcakes

100g butter, softened

½ cup + 1/3 cup (185g) caster sugar

2 tsp Queen Vanilla Bean Paste

2 large eggs

1 1/3 cup (200g) self-raising flour, sifted

½ cup (125ml) milk

Swiss Meringue Buttercream

3 large egg whites

Method - Cupcakes

STEP 1

Preheat oven to 170°C (fan forced). Line a 12 hole cupcake tin with cases and set aside.

STEP 2

In the bowl of a stand mixer, cream butter and sugar until light and fluffy.

STEP 3

Add eggs one at a time and beat lightly. Add sifted flour and milk in two batches, mixing on low until just combined.

STEP 4

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Ingredients

1 cup (220g) caster sugar
250g unsalted butter, softened
3 tsp Queen Vanilla Bean Paste
Queen Yellow Food Colour

Method - Cupcakes

Spoon into prepared cases to ¾ full and bake for 15-20 minutes until golden. Allow to cool in tin for 5 minutes before placing onto a wire rack to cool completely.

Method - Swiss Meringue Buttercream

STEP 1

Whisk together egg whites and caster sugar in a glass or metal bowl. Set aside.

STEP 2

Fill a saucepan with at least 4cm of water. Bring to a boil, then reduce temperature to a gentle simmer. Place bowl over simmering water and stir constantly until sugar has dissolved, and mixture no longer feels gritty when rubs between your fingers.

STEP 3

Transfer egg whites to stand mixer fitted with a whisk attachment and whip at high speed for 10 minutes until meringue is glossy, stiff, and cool.

STEP 4

With mixer still running, add butter, 1 - 2 tablespoons at a time. Don't worry if your egg whites deflate, or look as though they are split. Keep whisking until smooth and fluffy. Add 3 tsp of Vanilla Bean Paste and Yellow Food Colour and mix until combined.

STEP 5

Transfer buttercream to a piping bag fitted with an open star tip (we used a Wilton 1M piping tip). Pipe buttercream in a swirl, starting in the middle and piping towards the outer edge of the cupcake to create a rosette.

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