PREP: 20 mins
COOK: 22 mins
SERVES: 12

Iced Vovo Cupcakes

These sweet little cupcakes celebrate the nostalgic raspberry and coconut flavour combination of the iconic Iced Vovo biscuit.

Ingredients

Cupcakes

220g butter, softened

1 cup (220g) caster sugar

3 large eggs, room temperature

2 tsp Queen Vanilla Extract

1 cup (90g) desiccated coconut

1 ½ cups (225g) self-raising flour, sifted

¾ cup (180ml) milk

1 cup (125g) frozen raspberries, sightly thawed

Raspberry Buttercream

250g unsalted butter, softened

Method - Cupcakes

STEP 1

Preheat oven to 160°C (fan forced). Line a 12 hole cupcake tin with cupcake cases.

STEP 2

In the bowl of a stand mixer fitted with the paddle attachment, cream butter, sugar and Vanilla Extract until light and fluffy - be patient as this will take about 5+ minutes. Add eggs one at a time and beat well after each addition.

STEP 3

Add coconut, flour and milk, mixing until combined. Fold through raspberries.

STEP 4

Fill cupcake cases with 1/3 cup of batter, then bake for 20-22 minutes. Allow to cool for 5 minutes in the tin, before transferring to a wire rack to cool completely.

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Ingredients

450g (3 cups) icing sugar, sifted

1 tsp Queen Vanilla Bean Paste

¾ cup (100g) frozen raspberries, thawed, pureed & sieved

To decorate

Piping Bag or ziplock bag

Desiccated Coconut

9 Iced Vovo Biscuits, cut in half

Method - Buttercream

STEP 1

In the bowl of a stand mixer fitted with the paddle attachment, beat butter, icing sugar and Vanilla Bean Paste until lightened in colour, about 5 minutes. Add Raspberry puree and mix to combine.

STEP 2

Place buttercream into a piping bag fitted with a large round piping tip. Pipe onto cupcakes, top with half an iced vovo and a light sprinkle of desiccated coconut.

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