PREP: 15 min
COOK: 15 min
SERVES: 12

Just Because Simple Vanilla Cupcakes

Sweet and simple, these classic vanilla cupcakes are perfect with a swirl of vanilla bean buttercream and dusting of sprinkles.

Ingredients

Cupcakes

100g unsalted butter, softened

185g caster sugar

2 tsp Queen Organic Vanilla Essence

2 large eggs

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

1/2 cup (125ml) milk

Buttercream

250g unsalted butter, softened

3 cups (450g) icing sugar mixture, sifted

2 tsp Queen Vanilla Bean Paste

Method - Cupcakes

STEP 1

Preheat oven to 160°C (fan forced). Line two 12 hole cupcake tins with cases and set them aside.

STEP 2

In the bowl of a stand mixer or using a hand mixer, cream butter, sugar and Vanilla Essence until light and fluffy. Add eggs one at a time, mixing to incorporate.

STEP 3

Add sifted flour and milk in two batches, mixing until just combined. Add ¼ cup of batter to each case then bake for 15-20 minutes or until cupcake bounces back when pressed lightly. Allow to cool in tin for 5 minutes before transferring to a wire rack to cool completely.

Method - Buttercream

STEP 1

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Ingredients

Queen Teal Food Colour Gel

Queen Midnight Magic Sprinkles

Method - Buttercream

In the bowl of a stand mixer or using a hand mixer, combine butter, icing sugar and Vanilla Bean Paste. Mix on low to incorporate, then beat on high until light and fluffy (about 5 minutes). Add teal gel food colour to desired intensity.

STEP 2

Place into piping bag fitted with an open star tip. Pipe onto cupcakes and sprinkle with Midnight Magic Sprinkles.

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