QUEEN
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PREP: 30 mins
COOK: 15 mins
SERVES: 12

Tennis Ball Cupcakes

We have the perfect recipe to capture the excitement and spirit of the tennis! Our Tennis Ball Cupcakes make the perfect snack for celebrating at home, school, or the office!

Ingredients

Cupcakes

100g butter, softened

1/2 cup + 1/3 cup caster sugar

2 tsp Queen Vanilla Bean Paste

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, sifted

Yellow food colour

Green food colour

Method - Cupcakes

STEP 1

Preheat oven 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

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

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Ingredients

1 cup desiccated coconut

Method - Icing

STEP 1

Place butter in bowl of a stand mixer and beat on medium-high speed for 6-8 minutes until pale and fluffy.

STEP 2

With mixer off, sift in icing sugar folding to combine. Return to mixer and beat until combined, approximately 2-3 minutes.

STEP 3

Remove ½ cup of buttercream and transfer to a small piping bag with a writing icing tip (a fine round tip) and add a few drops of yellow food colouring with 2 drops of green food colouring to the remaining buttercream until desired shade is reached.

STEP 4

Transfer coloured buttercream to a piping bag fitted with a large round tip.

STEP 5

Pipe a large dollop of coloured buttercream on the top of a cooled cupcake and then turn it over and press the buttercream into a plate of the desiccated coconut. Press down so the buttercream flattens and covers the top of the cupcake. When you turn it back over, the top should be flat and coated in the coconut.

STEP 6

Using the uncoloured icing, pipe curved tennis ball lines on top of the coconut. Repeat with remaining cupcakes and icing.

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