



PREP: 20mins
COOK: 20mins
SERVES: 14

Rocky Road Cupcakes

Rocky road is always a good idea - especially when it's made with honeycomb, Turkish delight and a rich chocolate mud cake. Not only is this cupcake easy to decorate, it's pretty as a picture too!

Ingredients

Chocolate Cupcakes

- 1 ½ cups (225g) self raising flour
- 1 ½ cups (225g) caster sugar
- 1 cup (120g) cocoa
- 1 cup (235g) sour cream
- 1 pinch salt
- 2 tsp instant coffee dissolved in 2/3 cup boiling water
- ½ tsp Queen Vanilla Bean Paste
- 6 ½ tbsp vegetable oil
- 2 eggs

Icing

- 250g salted butter

Method - Rocky Road Cupcakes

STEP 1

Preheat the oven to 180°C. Line two 12 hole cupcake tray with approx 14 patty cases.

STEP 2

In a mixer add all cupcake ingredients except the eggs. Mix ingredients together on a low-medium speed until all combined. Add eggs one at a time, mixing well after each egg. Spoon or scoop the batter into the patty cases until 3/4 full. Bake in the oven for 15-20 minutes or until a skewer comes out clean. Allow to cool completely before icing.

Method - Icing

STEP 1

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Ingredients

2 cups (300g) icing sugar , sifted

2 tsp Queen Vanilla Bean Paste

Decorations

2x 55g Turkish Delight bars, chopped into approx 1cm cubes

2 tbsp slivered almonds, chopped small

½ cup mini marshmallows

4 x fun size honeycomb bars, roughly chopped

½ cup dark chocolate melts

Method - Icing

With a stand or hand held mixer, beat butter until it is white and doubled in size (about 10 minutes). Make sure to scrape down the edges of the bowl occasionally. Add in the sifted icing sugar gradually until well combined, then add vanilla and whip until fluffy (approx 1-2 minutes). Transfer icing to a piping bag with a large round tip.

Method - Decoration

STEP 1

Pipe buttercream icing onto each cupcake using a large round tip. Hold the piping bag upright and keep it in the centre of the cupcake at all times, squeeze the piping bag until a large round amount of buttercream covers the top of each cupcake.

STEP 2

Decorate iced cupcakes with Turkish delight, marshmallows and nuts. Melt chocolate in a microwave proof bowl for 1 minute. Take out and stir. If not completely melted after 1 minute place back in the microwave for 30 seconds. Using either a teaspoon or a disposable piping bag, drizzle the chocolate over each cupcake. Before the chocolate sets, finish each cupcake with broken up pieces of honeycomb.

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