PREP: 30 min + chilling
COOK: 20 min
SERVES: 12

Custard Filled Trifle Cupcakes

These gorgeous trifle-inspired vanilla cupcakes are filled with creamy vanilla bean custard, then topped with fresh whipped cream, fruit and jelly. They're a lovely light summertime dessert.

Ingredients

Vanilla Bean Cupcakes

1 ½ cups (225g)self raising flour
pinch salt
2 large eggs
2/3 cup (150g) caster sugar
180g salted butter
½ cup (125ml/g) sour cream
2 tsp Queen Vanilla Bean Paste

Custard Filling

½ cup (125ml) thickened cream
½ cup (125ml) full cream milk
½ tsp Queen Vanilla Bean Paste

Method - Jelly

STEP 1

Place jelly crystals into a heat proof jug and pour in 250ml of boiling water. Stir until the crystals are all dissolved. Sprinkle gelatine powder over the jelly mixture and stir until combined.

STEP 2

Pour jelly mixture evenly into a 12 hole cupcake tray and refrigerate until completely set.

Method - Custard Filling

STEP 1

In a heat proof bowl, whisk egg yolks, sugar and cornflour until well combined.

STEP 2

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Ingredients

1/4 cup (55g) caster sugar
1 tbsp cornflour
2 large egg yolks

Jelly

1 packet flavoured jelly crystals
1 cup (250ml) boiling water
½ tsp gelatine powder

Assembly

300ml thickened cream
1 tsp Vanilla Bean paste
Seasonal fruit, to serve

Method - Custard Filling

Whisking constantly, gradually add a small amount (½ cup) of hot milk mixture to egg mixture. Whisk until smooth, then transfer all egg mixture into saucepan with milk mixture, whisking constantly. (This two-step process prevents the egg curdling).

STEP 3

Heat saucepan over low heat and cook stirring until custard is thick enough to coat the back of a spoon. Do not boil the custard as it may curdle. Allow to cool completely.

Method - Vanilla Bean Cupcakes

STEP 1

Preheat oven to 180°C. Line a 12-hole cupcake tray with patty cases.

STEP 2

Cream butter, sugar and vanilla together on medium-high speed until light and fluffy. Add eggs one at a time beating well after each addition. Sift in the flour and add sour cream and mix until combined.

STEP 3

Divide mixture among 12 patty cases and bake for 15-20 minutes or until a skewer comes out clean. Allow to cool completely before decorating.

Method - Assembly

STEP 1

Cut a hole into the centre of each cupcake using an apple corer or a small sharp knife. Pour an even amount of custard into each cupcake.

STEP 2

Whip 300ml of cream until soft peaks form. Pipe or carefully spread cream evenly onto the 12 cupcakes.

STEP 3

When you are ready to place the jelly onto the cupcakes, take the silicone cupcake tray out of the fridge and place in a tray of boiling water for 5 seconds. This will release the jelly from the edges of the tray and allow you to place each jelly circle onto the prepared cupcakes without distorting their shape.

STEP 4

Top with seasonal fruit and refrigerate until served. Best eaten within 24 hours of preparation – just like a classic trifle!

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