



PREP: 20
minutes
COOK: 40
minutes
SERVES: 12

Easter Churro Bunny Cupcakes

Filled with Easter flavours, these adorable bunny cupcakes are perfect to bake with children and impress all of your guests.

Ingredients

Cupcakes

2 tsp Queen Organic Vanilla Essence
100g unsalted butter, softened
185g caster sugar
1 ½ tsp ground cinnamon
2 large eggs
1 1/3 cup (200g) self-raising flour, sifted
1/2 cup (125ml) milk

Cinnamon Sugar

½ cup (110g) caster sugar
¼ tsp salt

Method - Cupcakes

STEP 1

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

STEP 2

In the bowl of a stand mixer or using a hand mixer, cream butter, sugar, Vanilla and cinnamon 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.

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Ingredients

2 tsp ground cinnamon

Churro Bunny Ears

1 tsp Queen Organic Vanilla Extract

1/2 cup (125ml) water

60g unsalted butter

1 tbs (40g) brown sugar (or white sugar)

1/4 tsp salt

1/2 cup (75g) plain flour

2 large eggs, at room temperature

1 tsp Queen Organic Vanilla Extract

Canola Oil Spray (or other neutral oil)

Cream Cheese Icing

3 tsp Queen Vanilla Bean Paste

250g cream cheese

100g unsalted butter, softened

2 2/3 cups (400g) icing sugar

Method - Cinnamon Sugar

STEP 1

Mix together all ingredients in a bowl. Set aside

Method - Baked Churros

STEP 1

Preheat oven to 180°C (fan-forced). Line a baking tray with baking paper. Set aside.

STEP 2

In a medium saucepan, combine water, butter, brown sugar and salt. Place over medium-high heat until butter is melted and mixture starts to simmer. Add the flour and using a wooden spoon, mix until no lumps remain. Reduce heat to low and cook mixture for 1 minute. Remove from the heat and allow to cool for 10 minutes.

STEP 3

Add one egg at a time to your dough mixture, mixing well in between. Transfer your dough to a piping bag fitted with a small star tip (the generic piping tip from the coles/dollar sweets will be fine).

STEP 4

Pipe dough into churro ears on prepared trays, 5cm apart. Spray with oil spray, then bake for 18-20 minutes or until golden brown. Then turn off the oven and keep them in there for a further 10 minutes. Take the churros straight from the oven, spray again with oil spray, then toss them in the cinnamon mixture until well covered.

Method - Cream Cheese Icing

STEP 1

In the bowl of a stand mixer fitted with the paddle attachment, beat cream cheese until smooth.

STEP 2

Add Vanilla Bean Paste and butter and mix until just incorporated.

STEP 3

Add icing sugar and mix on low until combined – do not over mix. If your mix ends up being too soft. Place in the fridge to firm up. Place into piping bag fitted with a large open star tip, pipe onto cupcakes and top with two churro ears.

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