



PREP: 20 min
COOK: 20 min
SERVES: 12

Rainbow Vanilla Cupcakes

Take your vanilla cupcakes to new heights with a swirl of fluffy rainbow buttercream! Scroll down for a visual step-by-step guide.

Ingredients

Cupcakes

100g butter, softened
185g caster sugar
2 tsp Queen Vanilla Extract
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 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 and Vanilla Extract 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 1/4 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 Rainbow Food Colours 4 Pack

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).

STEP 2

Split buttercream into 5 bowls and tint with Queen Rainbow Food Colour. Adjust colour intensity until you have the desired shades of pink, yellow, green, blue & purple.

STEP 3

Using a large piece of cling wrap, spread each colour in a line along the width of the cling wrap. Roll the colours into a log then place into piping bag fitted with an open star tip. Pipe onto cupcakes.

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