



PREP: 20 min
COOK: 20 min
SERVES: 10

Fudge Filled Tiramisu Cupcakes

A buttery cupcake filled with mocha-chocolate fudge, and topped with a swirl of mascarpone cream. Tiramisu translates as 'pick me up' so this fits the bill perfectly!

Ingredients

Cakes

- 1 cup (150g) plain flour
- 2 tsp baking powder
- 1/2 cup (110g) caster sugar
- 100g butter
- 2 large eggs
- 1 tsp Queen Organic Vanill Bean Paste
- 2 tbsp milk

Filling

- 1 tsp instant coffee
- 1 tsp Queen Coffee Extract
- 1/2 cup (125ml) double cream

Method

STEP 1

Preheat the oven to 180C (fan forced) and line a cupcake tray with 10 paper cases.

STEP 2

Place the flour, baking powder, sugar and butter into a large bowl or stand mixer fitted with the paddle attachment. Beat until the mixture looks like fine bread crumbs

STEP 3

Continue mixing and add in the eggs, beating until the mixture comes together in a thick batter. Add in the vanilla and milk and beat for a final time, just until incorporated.

STEP 4

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Ingredients

150g dark chocolate melts

Topping

1/2 cup (125ml) mascarpone

1/2 cup (125ml) double cream

1 tsp Queen Organic Vanilla Bean Paste

Cocoa powder, for dusting

Method

Distribute the batter evenly between the paper cases. Bake for 20 minutes, or until golden and springing back lightly when touched. Set aside to cool completely.

Method - Filling

STEP 1

To make the filling, place all the ingredients into a small saucepan and heat over a low heat, stirring constantly, until everything is melted and combined. Place in the fridge to chill.

STEP 2

To fill the cupcakes, use a small knife to cut a deep hole into the centre of each – like coring an apple. Discard the removed cake. Fill each cake with a tablespoon of the fudge.

Method - Topping

STEP 1

To make the topping whip together mascarpone and cream until thick and smooth. Slather a generous layer onto each cake, dust lightly with cocoa and serve.

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