



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 Vanilla 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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