

QUEEN

- EST 1897 -



PREP: 20 min
COOK: 15 min
SERVES: 12

Spiderweb Cupcakes

The food for superheroes and halloween, these spiderweb cupcakes will vanish at your next birthday party or school event. Our fondants and writing icings give them a professional look.

Ingredients

Cupcakes

- 120g softened butter
- 2 large eggs
- 1 tsp Queen Natural Vanilla Extract
- 1 1/2 (225g) cups plain flour
- 1 cup (220g) caster sugar
- 1/2 cup (125ml) milk
- 1/4 tsp salt
- 2 tsp baking powder

Icing

- 1 tbsp warm milk
- 75g butter, softened

Method - Cupcakes

STEP 1

Preheat oven to 180°C (fan forced). Combine all ingredients in a mixing bowl and beat until smooth with an electric mixer. Place mixture into lined cupcake trays using a spoon. Bake for 15 minutes until risen and golden. Allow to cool fully.

Method - Icing

STEP 1

To prepare icing, combine all ingredients in a large bowl and beat until smooth using electric beaters. Spread icing over top of each cupcake or alternatively, knead, roll and cut Red Ready-to-Roll Fondant Icing and place over the top of each cupcake. Finish by creating spiderwebs using Black Writing Icing. Allow to dry fully.

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Ingredients

1 cup (150g) icing sugar, sifted
1 tsp Queen Natural Vanilla Extract
2tsp Queen Red Food Colour Gel
Queen Black Writing Icing

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