



PREP: 15 min
COOK: 15 min
SERVES:

Neverfail Cupcakes

If you've ever had an epic baking fail when trying your hand at a cupcake recipe, you'll be pleased to note that there are only four simple steps to enjoying these never fail cupcakes – just mix, bake, ice and serve – that's it! They'll be ready to serve and devour within 30 minutes! That's right, this is a light and fluffy, quick and easy cupcake recipe that requires just 15 minutes to prep and 15 to cook.

Ingredients

Cupcakes

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

Icing

Method - Cupcakes

STEP 1

Preheat oven to 180°C. Combine all ingredients in a mixing bowl and beat until smooth with an electric mixer. Place mixture into lined cupcake trays using a spoon and bake for 15 minutes. Allow to cool while preparing icing.

Method - Icing

STEP 1

Combine all ingredients in a bowl with milk and beat using electric mixers as per packet instructions. Add Vanilla Bean Paste and food colour gel, then ice cupcakes using a spatula. Finish by decorating with icing decorations.

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Ingredients

Queen Buttercream Icing

1 tsp Queen Vanilla Bean Paste

1 drop Queen Red Food Colour Gel

Icing Flowers, to decorate

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