



PREP: 35 min
COOK: 18 min
SERVES: 12

Bubble Gum Fairy Floss Cupcakes

Bubblegum and Fairy Floss have us dreaming of ferris wheels and fireworks! But don't wait for the show to come to town - these bubblegum cupcakes topped with pink fairy floss will bring all your nostalgic fairground memories flooding back!

Ingredients

Cupcake

65g butter, softened
2 cups (300g) self-raising flour
2/3 cup (150g) caster sugar
2/3 cup (160ml) milk
1/4 cup (60ml) vegetable oil
2 tbsp sour cream
2 tsp Queen Bubblegum Flavour for Icing
1 large egg
Queen Hot Pink Food Colour Gel

Icing

Method - Cupcakes

STEP 1

Preheat oven to 180°C (fan forced). Prepare cupcake tin by adding cupcake liners.

STEP 2

Mix together flour, sugar and butter in a stand mixer until the mixture resembles crumbs. In a jug, mix together milk, oil, sour cream and egg and whisk well to combine. Slowly pour milk mixture into bowl of stand mixer and mix well. Add the Bubblegum Flavour and 5 drops of Pink Food Colour Gel and mix until colour is even.

STEP 3

Divide batter between 12 cupcake liners so each case is 3/4 full. Bake for 15-18 minutes or until an inserted skewer comes out clean, turning half way. Remove from the oven and transfer cupcakes to a wire rack. Allow to cool completely before decorating.

Why not take a photo and share your version with us.
Tag [#queenfinefoods](#) on Instagram or post to our [Facebook](#) page.

Visit queen.com.au for recipes, tips, tutorials, products and to upload your own recipe.



Ingredients

250g butter

3 cups (450g) icing sugar, sifted

2 tsp Queen Bubblegum Flavour for Icing

3 tbsp cream, chilled

Queen Blue Food Colour

Persian Fairy Floss

Method - Icing

STEP 1

To prepare the icing, place butter in the bowl of a stand mixer and beat on medium-high speed for 6-8 minutes until pale and fluffy. Add sifted icing sugar, one spoonful at a time, allowing to incorporate before adding the next spoonful. Once all icing sugar is added, beat until combined, approximately 2-3 minutes. Add cream and Bubblegum Flavour and beat until combined.

STEP 2

Remove half of icing and set aside. Add a few drops of Blue Food Colour to remaining icing and mix until colour is even.

STEP 3

Fit a piping bag with a large round piping tip. Using a spoon, fill one side of piping bag with blue icing and the other side with white icing. Pipe a swirl of icing onto the top of each cupcake and top with Persian Fairy Floss.

Why not take a photo and share your version with us.
Tag [#queenfinefoods](#) on Instagram or post to our [Facebook](#) page.

Visit queen.com.au for recipes, tips, tutorials, products and to upload your own recipe.