



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.

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## 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.

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