



PREP: 60 min
COOK: 20 min
SERVES: 12

Bunnicorn Cupcakes

What do you call a Unicorn crossed with a bunny? A bunnicorn, of course! Perfect for Easter, these deliciously rich chocolate cupcakes are topped with a pile of swirly rainbow buttercream.

Ingredients

Chocolate Cupcakes

- 1 ½ cups (225g) self-raising flour
- 1 ½ cups (225g) caster sugar
- 1 cup (120g) cocoa
- 1 cup (235g) sour cream
- 1 pinch salt
- 2 tsp Queen Organic Vanilla Bean Paste
- 6 ½ tbsp (130ml) vegetable oil
- 2 eggs

Buttercream Icing

- 250g unsalted butter, softened
- 3 cups (450g) icing sugar, sifted

Method - Bunny Ears (can be prepared up to five days ahead)

STEP 1

Remove one third of a packet of Ready to Roll Icing white and on a bench lightly dusted with icing sugar, knead until smooth and pliable. Seal remaining icing and store in an airtight container in the pantry for up to 8 weeks.

STEP 2

Section off a quarter of the ball, and tint with pink colour using a toothpick, kneading until smooth. Roll each icing ball out until 3-4mm thick.

STEP 3

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Ingredients

2 tsp Queen Organic Vanilla Bean Paste

Queen Food Colours in Red, Blue, Yellow, Green & Rose Pink

Decoration

Queen Ready to Roll Icing White 1kg
Icing Sugar

Queen Rose Pink Food Colour

Method - Bunny Ears (can be prepared up to five days ahead)

Cut out bunny ears from template and place on top, using a sharp knife to cut the inside & outside bunny ears. Remove any excess icing and top large white ears with pink ear pieces, using a dab of water to attach if needed. Gently curve the corner of a few ears, and then set aside to dry for 3-4 hours.

STEP 4

Use remaining fondant to cut triangles for bows. Once dry, carefully lift and store in a flat airtight container until ready to use. Do not store fondant in the fridge.

Method - Cupcakes

STEP 1

Preheat oven to 180°C (fan forced) and line a 12 cup cupcake tin with cases.

STEP 2

In a mixer, add all cupcake ingredients except eggs, mixing on low speed until combined. Add eggs one at a time, mixing well after each addition.

STEP 3

Divide batter into patty cases. Bake for 15-20 minutes or until an inserted skewer comes out clean. Allow to cool completely before icing.

Method - Buttercream Icing

STEP 1

In the bowl of a stand mixer or using a hand mixer, combine butter, icing sugar and Vanilla Bean Paste. Mix on low to incorporate, then beat on high until light and fluffy (about 5 minutes).

STEP 2

Divide mixture between 4 small bowls and tint with Queen Food Colours to create yellow, pink, purple (mix blue & pink) and aqua, adding colour a drop at a time to achieve a pastel effect.

Method - Decoration

STEP 1

Using a piping bag with an open star tip, add icing to piping bag 1 tbsp at a time, alternating with each colour to create a patchwork effect.

STEP 2

Twist top of piping bag and holding upright, pipe from the outside to create double height rainbow buttercream swirls.

STEP 3

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Method - Decoration

Top with bunny ears and bow and store in an airtight container at room temperature before serving.

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