



PREP: 40 min
COOK: 22 min
SERVES: 24-30

Devil Uni-horn Mini Cupcakes

When devils and unicorns collide! These naughty-but-nice cupcakes are topped with fluffy Swiss meringue buttercream for a grown-up Halloween treat.

Ingredients

Cupcakes

2/3 cup (100g) plain flour
2 tbsp (20g) cocoa powder
140g caster sugar
1 ½ tsp baking powder
Pinch of salt
40g butter, room temperature
1/2 cup (125ml) milk
1 large egg
1 tsp Queen Vanilla Bean Paste
Queen Black Food Colour Gel

Swiss Meringue Buttercream

Method - Cupcakes

STEP 1

Preheat oven to 160C (fan forced) Line a 24-hole mini cupcake tin with cases.

STEP 2

In the bowl of a stand mixer fitted with a paddle attachment, add flour, cocoa, sugar, baking powder, salt and butter. Mix on low until you have a sandy consistency.

STEP 3

Combine egg, milk, Vanilla Bean Paste and Black Food Colour Gel a jug and whisk to combine. With the mixer on low, slowly pour wet mixture into dry ingredients, mixing until just combined.

STEP 4

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Ingredients

2 large (60g) egg whites
¾ cup (165g) caster sugar
Pinch of salt
180g unsalted butter, room temperature
2 tsp Unicorn Dream Flavour for Icing
Queen Red Food Colour Gel

Horns

Queen Ready to Roll Icing
Queen Black Food Colour Gel

Method - Cupcakes

Fill cupcake cases approx 2 tsp full and bake for 10-12 minutes or until bounce back when lightly pressed. Allow to cool for 5 minutes before placing on a wire rack to cool completely.

Method - Swiss Meringue Buttercream

STEP 1

Wipe the bowl of an electric mixer with vinegar to remove any trace of grease. Make a double boiler by placing the mixer bowl over a saucepan of simmering water, ensuring the bowl doesn't touch the water.

STEP 2

Combine egg whites, sugar and salt in bowl of a stand mixer. Set over simmering water, stirring constantly with a spatula for approximately 10 minutes, until egg whites reach 80°C.

STEP 3

Transfer to stand mixer fitted with a whisk attachment and whip at high speed for 10 minutes, until meringue is glossy, stiff, and cool. With mixer running, add butter a tablespoon at a time. Do not worry if mixture splits, keep mixing.

STEP 4

Add Unicorn Flavour for Icing and Red Food Colour Gel, mixing to combine. Spoon into piping bag fitted with a round piping tip, pipe onto cupcakes.

STEP 5

Knead Ready to Roll Icing until smooth and pliable. Add a few drops of Black Food Colour Gel and knead to fully incorporate. Shape into devil horns and place onto cupcakes to serve.

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