



PREP: 30 min
COOK: 20 min
SERVES: 12

Beach Flag Cupcakes

Pay homage to our Aussie beach heroes with these cute beach flag cupcakes. Creating the mini flags couldn't be easier - simply use a small brush to paint Queen Food Colours onto white fondant icing. A cute way to celebrate summer!

Ingredients

Cupcakes

½ cup (125ml) coconut cream, chilled & unshaken, see method

100g unsalted butter, room temperature

185g caster sugar

2 tsp Queen Organic Vanilla Bean Paste

2 large eggs

1 cup (200g) self-raising flour

Fondant Flags

150g Queen Ready to Roll Icing White

Method - Cupcakes

STEP 1

Open coconut tin and spoon off ¼ cup of the thick coconut cream from the top of the tin, set aside and reserve for buttercream. Mix the coconut cream that remains within the tin. Pour out ½ cup of this for the cupcakes, set aside.

STEP 2

Preheat oven to 160°C (fan forced). Line a 12-hole cupcake tin with cupcake cases.

STEP 3

In the bowl of a stand mixer fitted with the paddle attachment, cream the butter until lightened in colour. Add sugar and Vanilla Bean Paste and continue mixing on high for 3 minutes.

STEP 4

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Ingredients

Queen Pillar Box Red Food Colour

Queen Yellow Food Colour

Coconut Buttercream

200g unsalted butter, softened

3 ½ cups (560g) powdered sugar

¼ cup (60ml) coconut cream, reserved

2 tsp Queen Vanilla Extract

Queen Blue Food Colour

50g plain sweet biscuits, crushed

Method - Cupcakes

Beat in eggs one at a time, mixing until combined. With mixer on low, add a third of the flour followed by half of the coconut cream. Repeat, finishing with the flour and mix until just combined.

STEP 5

Fill cupcake cases to ¾ full and bake for 18-20 minutes or until they spring back when lightly pressed. Allow to cool in tin for 5 minutes before transferring to a wire rack to cool completely.

Method - Fondant Flags

STEP 1

Knead Ready to Roll Icing until smooth and pliable. Roll out to 3mm thick and using a small rectangular cookie cutter or a sharp knife cut out flag shapes.

STEP 2

Wrap one of the short edges of icing around a tooth pick and press to adhere. Using a paint brush lightly dipped in food colour, paint 1 half of the flag red, and the other half yellow. Set aside to dry.

Method - Coconut Buttercream

STEP 1

In the bowl of a stand mixer fitted with the paddle attachment, beat butter until lightened in colour, about 3 minutes. Add icing sugar and mix on low until just incorporated. Beat on high for 5 minutes until light and fluffy.

STEP 2

Add coconut cream and beat to incorporate. Add Blue Food Colour and Vanilla and mix to incorporate.

STEP 3

Spoon into a piping bag fitted with a star tip and pipe buttercream onto cupcakes. Sprinkle one half with biscuits crumbs and place flag into icing.

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