



PREP: 30 min
COOK: 25 min
SERVES: 12

Rainbow Paddle Pop Cupcakes

Remember how good an ice cold Paddle Pop tasted on a steamy summer day? Bring back the childhood memories with these caramel-filled cupcakes. Creating the coloured decorations couldn't be easier, watch our How to Marble Fondant tutorial video for step-by-step directions.

Ingredients

Cupcakes

100g unsalted butter, room temperature
185g brown sugar, lightly packed
2 tsp Queen Vanilla Bean Paste
2 large eggs
1 cup (200g) self-raising flour
½ cup (125ml) buttermilk
100g ready to use caramel (such as Top 'n' Fill)

Fondant Paddle Pops

200g Queen Ready to Roll Icing White

Method - Cupcakes

STEP 1

Preheat oven to 170°C (fan forced). Line a 12-hole cupcake tin with cupcake cases.

STEP 2

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 3

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 buttermilk. Repeat, finishing with the flour and mix until just combined.

STEP 4

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Ingredients

Queen Hot Pink Food Colour Gel
Queen Teal Food Colour Gel
Queen Purple Food Colour Gel
Toothpicks

Ermine Buttercream

3 tbsp (35g) plain flour
1 cup (220g) caster sugar
1 cup full cream milk (250ml)
230g unsalted butter, softened
2 tsp Queen Vanilla Bean Paste

Method - Cupcakes

Fill cupcake cases to $\frac{3}{4}$ full and bake for 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.

STEP 5

Using a knife or cupcake corer, hollow out the center of cupcake and use a teaspoon to fill holes with caramel.

Method - Fondant Paddle Pops

STEP 1

Divide white Ready to Roll Icing into 3 equal pieces. Colour one with 2 drops of Purple Gel, another with 2 drops Hot Pink Gel and the last with 2 drops Tel Gel. Knead thoroughly to incorporate.

STEP 2

Roll each colour into a log, Twist logs together, then roll to bring them tighter. Fold the twisted rope in half. Continue to twist and roll the fondant until your desired level of marbling has been achieved.

STEP 3

Roll out to 3mm thick and use a 3cm round circle cutter or bottom of a large piping tip and cut out 24 circles. Brush the surface of 1 circle and place another on top.

STEP 4

Using a knife, cut three edges of the circle as if you are cutting the circle into a square. Leave the top edge round and gently shape into a paddle pop shape. Stick a toothpick into the paddle pop, then set aside on baking paper and allow to dry.

Method - Ermine Buttercream

STEP 1

Whisk together flour and sugar in medium saucepan. Whisk in milk. Place saucepan over low heat and bring to a boil, whisking continuously, then cook for 1 minute.

STEP 2

Remove from heat. Pour pudding onto a clean heatproof plate or shallow container. Cover immediately with plastic wrap, pressing wrap directly against pudding surface.

STEP 3

In a stand mixer fitted with whisk attachment, beat butter until smooth, fluffy and lightened in colour, about 2 minutes. Add cooled pudding one tablespoon at a time, mixing well after each addition. Add Vanilla Bean Paste and mix until buttercream looks thick, smooth, and creamy, about 3 minutes.

STEP 4

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Method - Ermine Buttercream

Spoon into a piping bag fitted with a large round piping tip. Pipe swirls of buttercream onto cooled cupcakes, then top with fondant Paddle Pop.

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