QUEEN
-EST 1897-

PREP: 20 min
COOK: 20 min
SERVES: 12

Rainbow Vanilla Cupcakes

Take your vanilla cupcakes to new heights with a swirl of fluffy rainbow buttercream! For an extra Easter inspired twist, check out our Easter bunny fondant ears recipe.

Ingredients

Cupcakes

100g butter, softened

185g caster sugar

2 tsp Queen Concentrated Vanilla Extract

2 large eggs

1 1/3 cup (200g) self-raising flour, sifted

1/2 cup (125ml) milk

Buttercream

250g unsalted butter, softened

3 cups (450g) icing sugar mixture, sifted

Method - Cupcakes

STEP 1

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

STEP 2

In the bowl of a stand mixer or using a hand mixer, cream butter, sugar and Vanilla Extract until light and fluffy. Add eggs one at a time, mixing to incorporate.

STEP 3

Add sifted flour and milk in two batches, mixing until just combined. Add ¼ cup of batter to each case then bake for 15-20 minutes or until cupcake bounces back when pressed lightly. Allow to cool in tin for 5 minutes before transferring to a wire rack to cool completely.

Method - Buttercream

STEP 1

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Ingredients

2 tsp Queen Organic Vanilla Extract
Queen Rainbow Food Colours 4 Pack

Method - Buttercream

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

STEP 2

Split buttercream into 5 bowls and tint with Queen Rainbow Food Colour (or Queen Natural Rainbow Food Colours). Adjust colour intensity until you have the desired shades of pink, yellow, green, blue and purple.

STEP 3

Using a large piece of cling wrap, spread each colour in a line along the width of the cling wrap. Roll the colours into a log then place into piping bag fitted with an open star tip. Pipe onto cupcakes.

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