



PREP:
COOK:
SERVES:

Mother's day Cupcakes

This Mother's day, take your Green's cupcakes to the next level with Queen Rainbow Colours, Ready to Roll Fondant Icing and Glamour and Sparkle Mix

Ingredients

Cupcakes

1 x pack Green's Pink Cupcakes Mix 490g
2 eggs
2/3 Cup (150 ml) Milk
3 tbsp (60g) soft butter or margarine

Icing

Sachet of Icing Mix in Green's Pink Cupcakes Mix 490g
3 cups Icing Sugar
2-3 teaspoons Queen Organic Vanilla Bean Paste
Queen Natural Food Colours

Method - Cupcakes

STEP 1

Follow the instructions on the Green's Vanilla Cupcake Mix. Set aside to cool

Method - Icing

STEP 1

Place soft butter into a mixing bowl. With an electric mixer, mix on medium speed until pale and creamy.

STEP 2

Add sachet of icing and icing sugar in small amounts, mixing between each addition until all combined. Mix on medium speed until icing is smooth. Add in Queen Vanilla Bean Paste and mix until combined.

STEP 3

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Ingredients

Decorations

Queen Ready to Roll Icing – White

Queen Natural Food Colours

Queen Glamour and Sparkle Sprinkles

Queen Roses Icing Decoration

Method - Icing

Divide icing into 3 bowls. Using Queen Natural Food Colouring (Pink), add colour to each bowl of icing, adding extra colouring to achieve a darker/lighter pink. Mix each icing mixture with a spoon until well combined.

STEP 4

Place desired piping tip into piping bag or press seal bag and fill with desired pink coloured icing. Cut the bottom of the piping bag, or corner of press seal bag, to allow the piping tip to come through, and pipe onto the cupcakes in your favourite design

Method - Decorations

STEP 1

Using Queen Ready to Roll Icing, take small amounts and colour each one a desired shade of pink using Queen Natural Colouring (Pink).

STEP 2

Roll fondant out thinly. Using cookie cutters, cut out circles (appropriate size to fit the top of a cupcake), and letters M and U. Set aside on some baking paper to harden.

STEP 3

Stick the letters to the discs using a dab of water.

STEP 4

Decorate iced cupcakes with Queen Roses Icing Decorations, Queen Glamour & Sparkle Sprinkle Mix, and prepared discs.

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