



PREP: 30 mins
COOK: 15-20 mins
SERVES: 12

World Cup Green & Gold Cupcakes

The World Cup is just around the corner, and we've got the perfect sweet treat for hosting family and friends, with a surprise twist inside! Our World Cup Cupcakes are easy to make but sure to impress.

Ingredients

Cupcake

125g unsalted butter (softened)
1 tsp Queen Vanilla Bean Paste
Zest of 1 Lemon
2/3 cup (160g) caster sugar
2 eggs
1 1/2 cups (225g) self-raising flour
1/4 cup (65ml) milk.

Vanilla Bean Cream

300ml Cream
2 tsp Queen Vanilla Bean Paste
1 tbsp icing sugar

Method - Cupcakes

STEP 1

Preheat oven to 180°C (fan-forced). Place 12 cupcake papers in a 12-hole cupcake tin.

STEP 2

Using a stand mixer (or electric beaters), whip butter, vanilla, lemon zest, and sugar together until pale and creamy. Add eggs one at a time, beating between each addition until well combined. Add flour and milk, mixing until combined.

STEP 3

Using a spoon, distribute batter evenly between cupcake papers, filling each to 3/4 full. Bake for 15-20 minutes, or until an inserted skewer comes out clean.

STEP 4

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Ingredients

Green & Gold Buttercream Frosting

375g unsalted butter (room temperature)

7 cups (810g) icing sugar (sifted)

3 tbsp milk

3 tsp Queen Vanilla Extract

1/4 tsp salt

Queen Green Food Colour

Queen Yellow Food Colour

Method - Cupcakes

Remove from oven. Transfer cupcakes to a cake rack and allow to cool completely.

Method - Vanilla Bean Cream

STEP 1

Using a stand mixer (or electric beaters), whip cream, vanilla bean paste, and icing sugar together until soft peaks form. Transfer to fridge until ready to serve.

Method - Green & Gold Buttercream Frosting

STEP 1

Using a stand mixer (or electric beaters), beat butter until pale and creamy. Add icing sugar, milk, vanilla extract, and salt, beating on a low speed for 30 seconds until icing sugar has begun to mix in. Increase mixer speed to medium-high and beat for 5-10 minutes until frosting is light and fluffy, and icing sugar has dissolved.

STEP 2

Using two bowls, divide buttercream into equal portions. Add green food colour to one bowl and yellow to the other bowl until desired colour shade is reached.

STEP 3

On a bench, lay out some plastic wrap. Using a spoon, spread a thick line of green-coloured frosting on the wrap. Repeat with the yellow frosting next to the green. Gently wrap buttercream up like a sausage, sealing the ends by twisting the plastic wrap firmly at each end.

STEP 4

Using a sharp pair of scissors, snip one end of the buttercream sausage. Place a piping nozzle into a piping bag, followed by the snipped end of the buttercream sausage.

Method - Finishing Notes

STEP 1

Once cupcakes are completely cooled, begin assembly. Using the larger end of a piping nozzle, twist a section of cake out of the top of each cupcake and discard (or eat!). If required, make the cavity larger with a teaspoon. Fill cavity with vanilla bean cream. Starting from the outside of the cupcake, pipe green and gold buttercream in a spiral motion towards the middle.

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