



PREP: 30 min +
cooling
COOK: 80 min
SERVES: 12

Pavlova Cupcakes

The divine combination of meringue, fresh whipped cream and berries need not be limited to special occasions - these pavlova cupcakes are the perfect way to enjoy this classic flavour combo everyday!

Ingredients

Mini Pavlovas

1 tsp Queen Concentrated Vanilla Extract

3/4 cup (165g) sugar

1/3 cup (80ml) water

3 large egg whites at room temperature.

Vanilla Bean Cupcakes

100g unsalted butter, softened

185g caster sugar

2 tsp Queen Organic Vanilla Essence

2 large eggs

Method - Mini Pavlovas

STEP 1

Bring sugar and water in a small saucepan over a high heat to the boil, stirring until sugar has dissolved. Reduce temperature to medium.

STEP 2

Meanwhile, in the bowl of a stand mixer fitted with the whisk attachment, beat the egg whites until soft peaks form.

STEP 3

Bring the sugar syrup to 121°C (hard ball stage), then remove from the heat. Increase mixer to high and carefully pour in the hot syrup in a smooth, steady stream. Add Vanilla Extract. Continue to beat meringue until bowl is no longer hot to the touch.

STEP 4

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Ingredients

1 1/3 cup (200g) self-raising flour, sifted
1/2 cup (125ml) milk
1 1/4 cup (150g) frozen raspberries

To finish

300ml thickened cream
1 tsp Queen Vanilla Bean Paste
1/3 cup passion fruit pulp (approx. 3 passion fruit)
1 cup (125g) fresh raspberries

Method - Mini Pavlovas

Preheat oven to 100°C (fan forced). Line 2 baking trays with baking paper, securing with a small amount of meringue mixture under corners. Place mixture into a piping bag, then pipe 5-6cm meringues. Use a teaspoon to hollow out the middle. Bake for 1 hour. Allow to cool.

Method - Vanilla Bean 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 Essence 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.

STEP 4

Add 5-6 frozen raspberries & 1/4 cup of batter to each cupcake case. Bake for 18-20 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 - To finish

STEP 1

Whip cream to firm peaks. Dollop cream onto each cupcake, top with mini Pavlova followed by another small dollop of cream. Top with fresh raspberries & passionfruit.

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