QUEEN
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PREP: 10 min
COOK: 20 min
SERVES: 12

Quick Vanilla Cupcakes

Sweet and simple, these classic cupcakes are a lovely way to keep little hands busy in the kitchen. Decorate with a swirl of buttercream and our Tasty Sprinkles for a simple and delicious treat.

Ingredients

Cupcakes

100g butter, softened

1/2 cup + 1/3 cup (185g) caster sugar

2 tsp Queen Vanilla Bean Paste

2 large eggs

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

1/2 cup (125ml) milk

Vanilla Bean Buttercream

250g butter, softened

3 cups (450g) icing sugar mixture

2 tsp Queen Vanilla Bean Paste

Method - Cupcakes

STEP 1

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

STEP 2

In the bowl of a stand mixer, cream butter and sugar until light and fluffy.

STEP 3

Add eggs one at a time and beat lightly. Add sifted flour and milk in two batches, stir with a wooden or metal spoon, until just combined. Spoon into prepared cases to ¾ full and bake for 15-20 minutes until golden. Allow to cool in tin for 5 minutes before placing onto a wire rack to cool completely.

Method - Buttercream

STEP 1

Why not take a photo and share your version with us.
Tag **#queenfinefoods** on Instagram or post to our Facebook page.

Ingredients

To decorate

Strawberry Crunch Sprinkles

Chocolate Sprinkles

Sour Flakes Sprinkles

Method - Buttercream

Place butter in bowl of a stand mixing and beat on medium-high speed for 6-8 minutes until pale and fluffy.

STEP 2

With mixer off, sift in icing sugar and Vanilla Bean Paste, folding to combine. Return to mixer and beat until combined, approximately 2-3 minutes.

STEP 3

Pipe onto cupcakes and decorate using our Tasty Sprinkles for an extra dash of colour and flavour!

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