QUEEN
-EST 1897-



PREP: 20 min
COOK: 15 min
SERVES: 12

Spiderweb Cupcakes

The food for superheroes and halloween, these spiderweb cupcakes will vanish at your next birthday party or school event. Our fondants and writing icings give them a professional look.

Ingredients

Cupcakes

120g softened butter
2 large eggs
1tsp Queen Natural Vanilla Extract
1 1/2 (225g) cups plain flour
1 cup (220g) caster sugar
1/2 cup (125ml) milk
1/4 tsp salt
2 tsp baking powder

Icing

1 tbsp warm milk
75g butter, softened

Method - Cupcakes

STEP 1

Preheat oven to 180°C (fan forced). Combine all ingredients in a mixing bowl and beat until smooth with an electric mixer. Place mixture into lined cupcake trays using a spoon. Bake for 15 minutes until risen and golden. Allow to cool fully.

Method - Icing

STEP 1

To prepare icing, combine all ingredients in a large bowl and beat until smooth using electric beaters. Spread icing over top of each cupcake or alternatively, knead, roll and cut Red Ready-to-Roll Fondant Icing and place over the top of each cupcakes. Finish by creating spiderwebs using Black Writing Icing. Allow to dry fully.

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

Visit queen.com.au for recipes, tips, tutorials, products and to upload your own recipe.

Ingredients

1 cup (150g) icing sugar, sifted
1 tsp Queen Natural Vanilla Extract
2tsp Queen Red Food Colour Gel
Queen Black Writing Icing

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