

PREP: 15 min
COOK: 20 min
SERVES: 24

Watermelon Cupcakes

One word: CUTE! These adorable little cupcakes are the perfect thing for a summer get together or to remind you of summer in the middle of the cold months.

Ingredients

Cupcakes

20g unsalted butter, melted
1 cup (220g) caster sugar
2 large eggs
½ tsp salt
2 tsp Queen Natural Vanilla Extract
Queen Red Food Colour Gel
2 cups + 2 tbsp (320g) self-raising flour
250mL milk
1/2 cup mini choc chips

Frosting

Queen Green Food Colour Gel

Method - Cupcakes

STEP 1

Preheat oven to 180°C (fan forced). Grease or line 2 x 12 cup muffin pans with paper cups.

STEP 2

Beat butter and sugar until well combined.

STEP 3

Add all remaining ingredients, and mix on low until combined. Increase speed to high and mix for 3 minutes. Stir through choc chips.

STEP 4

Fill muffin cups 3/4 full, and bake for 20-25 minutes, until cake springs back when pressed lightly. Allow to cool completely before icing.

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Ingredients

Queen Buttercream Icing

Method - Frosting

STEP 1

Prepare Dr. Oetker Buttercream Icing as per packet instructions. Add Green Food Colour Gel and mix until combined. Pipe onto cupcakes using a star tip and finish with extra choc chips (optional).

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