



PREP: 40 min
COOK: 17 min
SERVES: 12

Raspberry Lamington Cupcakes

We've given the much-loved Aussie lamington a makeover! Dress up these light-as-air cupcakes with vanilla bean buttercream and a drizzle of raspberry syrup.

Ingredients

Raspberry Syrup

½ cup (60g) raspberries
cup (75g) sugar
¼ cup (60ml) water
Queen Red Food Colour

Cupcakes

150g butter, room temperature
1 ¼ cups (275g) caster sugar
2 tsp Queen Vanilla Bean Paste
3 large eggs
2 cups (300g) self raising flour, sifted
¾ cup (180ml) milk

Method - Raspberry Syrup

STEP 1

Combine raspberries, sugar, water and a drop of Red Food Colour in a small saucepan and bring to a boil for 5-10 minutes or until reduced by a third. Allow to cool completely before draining a sieve and allow to cool.

Method - Cupcakes

STEP 1

Line cupcake tin with 12 cupcake cases. Preheat oven to 180°C (fan forced). In the bowl of a stand mixer fitted with the paddle attachment, cream butter, sugar and Vanilla Bean Paste until light & fluffy.

STEP 2

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Ingredients

Raspberry White Chocolate Icing

30g butter, room temperature
¼ cup (60ml) milk
90g white chocolate, chopped
½ cup (75g) icing sugar mixture
¼ cup raspberry syrup
Queen Red Food Colour
½ cup (45g) desiccated coconut

Chocolate Icing

1 ½ cups (225g) icing sugar, sifted
¼ cup (30g) cocoa, sifted
20g butter, room temperature
¼ cup (125ml) boiling water
½ cup (45g) desiccated coconut

Buttercream

250g butter, room temperature
3 cups (450g) icing sugar
1 tsp Queen Vanilla Bean Paste

Method - Cupcakes

Add eggs one at a time and beat until just incorporated. Add sifted flour and milk in two batches, mixing on low until just combined. Spoon into 12 muffin cases and bake for 15-17 minutes. Repeat with remaining batter to make an additional 6 cupcakes. Allow to cool completely on rack.

Method - Raspberry White Chocolate Icing

STEP 1

Combine butter, milk and white chocolate in a medium saucepan over a low heat. Stir until melted and smooth. Add icing sugar and Raspberry Syrup, stirring to combine. Set aside to cool.

STEP 2

Remove cupcake cases from 6 of the cupcakes, slice off the domed top and cut remaining portion of the cupcake into two disks. Use a round cookie cutter to cut these disks into a more uniform shape, if desired. Using a fork, lower the disks into the icing and coat, allowing excess to drip off. Coat in coconut and place on a wire rack to set. Dip the tops of the 12 remaining cupcakes into icing and then dip in coconut.

Method - Chocolate Icing

STEP 1

Sift icing sugar and cocoa into a large bowl. Add butter and water from a just boiled kettle. Using a whisk, stir the mixture until well combined. Set aside to cool.

STEP 2

Repeat dipping process used for raspberry icing.

Method - Buttercream

STEP 1

Place butter in the bowl of a stand mixer fitter with a paddle attachment and beat on medium-high for 5 minutes until light and fluffy. Add sugar and mix on low to combine before increasing to high and beating for 2 minutes. Add Vanilla Bean Paste and beat to combine.

STEP 2

Spoon buttercream into a piping bag and pipe onto cupcakes. Drizzle over raspberry syrup and top with one of the cupcake disks.

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