

PREP: 20 min
COOK: 50 min
SERVES: 12

Maple Sticky Date Cupcakes

Swap the pudding for cupcakes and add a generous dollop of maple flavoured buttercream! A little crunch from the candied pecans makes them extra more-ish.

Ingredients

Cupcakes

1 ¼ cups (160g) pitted dates, finely chopped

200ml boiling water

1 tsp bicarbonate of soda

2 large eggs

2 tbsp Queen Sugar Free Maple Flavoured Syrup

2 tsp Queen Vanilla Bean Paste

100g brown sugar

1 cup (150g) self raising flour, sifted

Pinch of salt

50g butter, room temperature

Method - Cupcakes

STEP 1

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

STEP 2

Place dates, boiling water and bicarb soda a bowl, allow to soak for 5 minutes. Allow to cool slightly before adding eggs, Maple Flavoured Syrup and Vanilla Bean Paste. Set aside.

STEP 3

Combine flour, sugar, salt and butter in the bowl of a stand mixer fitted with a paddle attachment. Mix on a low speed until mixture is combined and has the consistency of sand. Add date mixture to flour mixture and fold through until just combined.

STEP 4

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Ingredients

Candied Pecans

1 large egg white

2 tsp water

½ tsp Queen Vanilla Bean Paste

1/8 tsp ground cinnamon

1/3 cup (55g) brown sugar

¼ tsp salt

1 ½ cups (180g) pecans

Buttercream

Queen Buttercream Icing

2 tbsp Queen Sugar Free Maple Flavoured Syrup

Method - Cupcakes

Spoon into prepared cupcake tin and bake for 20 minutes until an inserted skewer comes out clean. Allow to cool for 5 minutes in tin before transferring to a wire rack to cool completely.

Method - Candied Pecans

STEP 1

Reduce oven temperature to 150°C (fan forced). Line a baking tray with baking paper.

STEP 2

Place egg white, water, Vanilla Extract and cinnamon in a bowl and whisk to soft peaks. In a separate bowl, combine sugar and salt.

STEP 3

Add pecans to the egg white and stir thoroughly to coat. Add sugar mixture and mix well. Spread mixture out into a single layer onto prepared baking sheet. Bake for 15 minutes before turning pecans oven and returning to the oven for another 15 minutes. Allow to cool on tray. Store in an airtight container until ready to use.

Method - Buttercream

STEP 1

Prepare Buttercream Icing per package instructions. Add Maple Flavoured Syrup and mix to combine. Pipe onto cooled cupcakes and top with candied pecans and a drizzle of Maple Flavoured Syrup.

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