QUEEN
-EST 1897-



PREP: 40 min
COOK: 20 min
SERVES: 12

Claw Mark Cupcakes

These creepy cupcakes might look terrifying, but they're actually quite sweet! Slice them open to reveal a gory cream cheese filling.

Ingredients

Cupcakes

65g unsalted butter, at room temperature
2/3 cup (150g) caster sugar
1 large egg
1 tsp Queen Vanilla Bean Paste
½ cup (125ml) buttermilk
2 tbsp (20g) cocoa powder
1 cup (150g) plain flour
½ tsp salt
½ tsp bicarbonate of soda
1½ tsp white vinegar
Queen Red Food Colour

Method - Cupcakes

STEP 1

Preheat oven to 160°C (fan forced). Line a 12 hole cupcake tin with cupcake liners.

STEP 2

In the bowl of a stand mixer fitted with the paddle attachment, cream butter and sugar until light and fluffy. Add egg and Vanilla Bean Paste, beat until incorporated.

STEP 3

In a separate bowl, soft together cocoa, flour, salt and bicarb soda. Set aside.

STEP 4

Reduce the mixer speed to low and slowly add half of the buttermilk. Add half of the flour mixture and mix until combined. Repeat the process with the remaining milk and flour then add vinegar and Red Food Colour Gel, mixing until smooth.

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Ingredients

Cream Cheese Filling

125g cream cheese, softened

¼ cup (40g) icing sugar

1 tbsp milk

½ tsp Queen Vanilla Bean Paste

To Assemble

½ cup strawberry jam

Queen Red Food Colour

12 fresh or frozen raspberries, to fill cupcakes

Queen Ready to Roll White

Method - Cupcakes

STEP 5

Divide batter between cupcake liners and bake for 20 minutes, or until an inserted skewer comes out clean. Cool in tin for 10 minutes before transferring to a rack to cool completely.

Method - Cream Cheese Filling

STEP 1

Using a hand mixer, beat cream cheese until smooth, add icing sugar and milk and mix until combined.

Method - Assembly

STEP 1

Combine strawberry jam and a drop of Red Food Colour. Set aside. Using a cupcake corer or a knife, cut out the middle of the cupcake, reserving the cores. Add some cream cheese filling and 1 raspberry and top with core.

STEP 2

Brush a light coating of jam onto top of cupcake to allow ready to roll icing to adhere.

STEP 3

Knead Ready to Roll Icing White until smooth and pliable. Roll out to 3-5mm thick and using a cookie cutter or bottom of glass with a knife, cut circles of similar size to the cupcakes, ensuring the cupcake is fully covered. Place on top of cupcakes and gently smooth with fingers. Using a sharp knife, cut 4 claw marks into the cupcakes. Using a toothpick, paint jam mixture into the claw marks.

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