QUEEN
-EST 1897-



PREP: 30 min
COOK: 20 min
SERVES: 12

Strawberry Cookie Dough Cupcakes

Can't choose between cupcakes and cookies? Get the best of both worlds with these sweet little treats, topped off with a generous swirl of creamy strawberry icing!

Ingredients

Cupcakes

1 1/2 cup (225g) plain flour

2 tsp baking powder

1/4 tsp salt

120g unsalted butter, room temperature

1 cup (160g) brown sugar, lightly packed

2 tsp Queen Vanilla Bean Paste

2 large eggs

½ cup (125ml) buttermilk

½ cup (90g) small chocolate chips or finely chopped dark cooking chocolate

Method - Cupcakes

STEP 1

Preheat oven to 160°C (fan forced). Line a 12-hole cupcake tin with cupcake cases. Combine flour, baking powder and salt in a bowl. Set aside.

STEP 2

In the bowl of a stand mixer fitted with the paddle attachment, cream the butter until lightened in colour. Add sugar and Vanilla Bean Paste and continue mixing on high for 3 minutes.

STEP 3

Beat in eggs one at a time, mixing until combined. With mixer on low, add a third of the flour mixture followed by half of the buttermilk. Repeat, finishing with the flour and mix until just combined. Add chocolate and fold to incorporate.

STEP 4

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

Cookie Dough

60g unsalted butter, room temperature

1/3 cup (55g) brown sugar, lightly packed

1 tsp Queen Vanilla Bean Paste

2 tsp milk

¾ cup (110g) plain flour

2 tbsp Queen Hundreds & Thousands

¼ cup (45g) white chocolate chips or finely chopped white chocolate

Cream Cheese Icing

250g cream cheese

120g unsalted butter, room temperature

3 tsp Queen Strawb'ry & Cream Flavour for Icing

Queen Hot Pink Food Colour Gel

2 cups (300g) icing sugar, sifted

Queen Hundreds & Thousands

Method - Cupcakes

Fill cupcake cases to ¾ full and bake for 20 minutes or until they spring back when lightly pressed. Allow to cool in tin for 5 minutes before transferring to a wire rack to cool completely.

Method - Cookie Dough

STEP 1

In the bowl of a stand mixer fitted with the paddle attachment, beat butter, sugar and Vanilla Bean Paste until light and creamy. Add flour and milk and mix until a soft dough forms. Add Sugar Strands and chocolate chips, mixing on low until just combined. Roll into balls and refrigerate to firm up.

Method - Cream Cheese Icing

STEP 1

In the bowl of a stand mixer fitted with the paddle attachment, beat cream cheese until smooth. Add butter, Strawb'ry & Cream Flavour for Icing and a few drops of Hot Pink Food Colour, mixing until combined. Do not over mix. Add icing sugar and mix until just incorporated.

STEP 2

Spoon into a piping back fitted with a star tip. Pipe onto cooled cupcakes, top with Sugar Strands and a cookie dough ball.

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