QUEEN
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PREP: 20 min
COOK: 20 min
SERVES: 12

Strawberry Eton Mess Cupcakes

Tender vanilla bean cupcakes topped with strawberry whipped cream and crunchy meringue kisses. All the best bits of a classic British dessert, rolled into one very pretty cupcake!

Ingredients

Meringue Kisses

3 large egg whites at room temperature
1/3 cup (80 ml) water
3/4 cup (165g) Sugar
½ tsp Queen Vanilla Bean Paste

Cupcakes

110g unsalted butter, room temp
½ cup (110g) caster sugar
2 tsp Queen Natural Vanilla Essence-Extract
2 large eggs
¾ cup (110g) self raising flour, sifted
½ tsp baking powder

Method - Meringue

STEP 1

Line a baking tray with baking paper and preheat oven to 100°C (fan forced.)

STEP 2

Bring sugar and water in a small saucepan over a high heat to the boil, stirring until sugar has dissolved. Reduce temperature to medium.

STEP 3

Meanwhile, in the bowl of a stand mixer fitted with the whisk attachment, beat the egg whites until soft peaks form.

STEP 4

Bring the sugar syrup to 121°C (hard ball stage), then remove from the heat. Increase mixer to high and carefully pour in the hot syrup in a smooth, steady stream. Add Vanilla Extract. Continue to beat meringue until bowl is no longer hot to the touch.

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Ingredients

¼ cup (60ml) milk

Whipped Cream

400ml thickened cream

2 tbsp icing sugar

2 tsp Queen Vanilla Bean Paste

125g fresh strawberries, halved

Strawberry jam

Queen Rose Pink Food Colour

Method - Meringue

STEP 5

Place into a piping bag and pipe kisses onto prepared tray. Bake for 1 hour. Allow to cool in oven.

Method - Cupcakes

STEP 1

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

STEP 2

In the bowl of a stand mixer fitted with the paddle attachment or using a hand mixer, beat butter, sugar and Vanilla Essence until light and creamy (approx. 5 minutes). Add eggs one at a time, mixing to combine.

STEP 3

Add sifted flour and baking powder, mixing on low until just combined. Add milk and mix until just incorporated.

STEP 4

Fill cupcake cases with ¼ cup of mixture and bake for 15-18 minutes or until an inserts skewer comes out clean. Cool in tin for 15 minutes before transferring to a wire rack to cool completely. Once cool, use a knife to "core" the cupcake, removing a small portion of cake from the middle of the cupcake. Fill with strawberry jam.

Method - Whipped Cream

STEP 1

Whip cream, icing sugar and Vanilla Bean Paste to firm peaks. Spoon into piping bag fitted with a star tip and pipe onto cupcakes. Top with fresh strawberries a meringue kiss and a sprinkle of crushed up meringue.

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