QUEEN
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PREP: 20 min
COOK: 20 min
SERVES:36

Lamington cupcakes

These traditionally flavoured cupcakes are much simpler to make than square lamingtons, and they're every bit as delicious. Make them all year round!

Ingredients

6 large eggs
2/3 cup (165g) caster sugar
3 tsp Queen Organic Vanilla Bean Paste
1/3 cup (40g) corn flour
1/2 cup (75g) plain flour
1/3 cup (40g) self-raising flour

Icing

2 cups (300g) icing sugar
1/3 cup (40g) cocoa powder
2-3 tsp hot water
1 cup (90g) desiccated coconut

Method

STEP 1

To make lamington cupcakes - Preheat oven to 160C (fan-forced) and line 3 12-hole muffin tins with cupcake liners. You can do it in batches and use the one tin.

STEP 2

Sift the flours together three times and set aside.

STEP 3

Beat the eggs in a medium bowl with an electric mixer for roughly 10 minutes or until thick and creamy then gradually beat in the sugar a little at a time, making sure it's totally dissolved between additions. Beat in the vanilla then fold in the triple-sifted flours.

STEP 4

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Method

Divide the batter between the cupcake liners, filling them about 3/4 full and then bake for 15-20 minutes or until a cake tester inserted in the middle comes out clean.

STEP 5

Transfer the cooked cupcakes to a wire rack to cool completely.

Method - Icing

STEP 1

Make the icing my combining the icing sugar and cocoa then add hot water a teaspoon at a time until the icing is runny, adding more if needed. Dip the cooled cupcakes in icing, gently shake off the excess then sprinkle them with coconut and leave to set.

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