QUEEN
-EST 1897-



PREP: 20 min
COOK: 20 min
SERVES: 12

Surprise Inside Salted Caramel Cupcakes

These cupcakes are a next-level salted caramel treat! A tender Queen Madagascan Vanilla cupcake is filled with a salted caramel filling, topped with the creamiest of salted caramel icing and finished with crunchy salted caramel candies. A must for the sweet-tooth in your life.

Ingredients

Cupcakes

170g unsalted butter, softened

1 cup (220g) caster sugar

1 2/3 cups (250g) plain flour

1/4 tsp baking soda

1 tsp baking powder

3 large egg whites

3 tsp Queen Madagascan Vanilla Bean Paste

1 cup greek yoghurt

Ready made caramel, such as top 'n' fill

Method - Cupcakes

STEP 1

Preheat oven to 180°C (fan forced). Prepare cupcake tin by adding cupcake liners.

STEP 2

Place butter and sugar in the bowl of a stand mixer and beat on medium speed for 6-8 minutes until pale and fluffy, sift in flour, baking powder and baking soda and beat until just combined. Add eggs one at a time, beating between each addition. Add vanilla bean paste and yoghurt and fold through until just combined.

STEP 3

Divide the batter evenly between 12 cupcake liners and bake for 18-20 minutes or until a skewer inserted comes out clean. Remove from the oven and transfer cupcakes to a wire rack. While the cupcakes are still warm, fill each cupcake with caramel and set aside to cool completely.

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Ingredients

Icing

250g unsalted butter, softened

3 cups (450g) icing sugar, sifted

3 tsp Queen Salted Caramel Flavour for Icing

Method - Icing

STEP 1

To prepare the icing place butter in the bowl of a stand mixing and beat on medium-high speed for 6-8 minutes until pale and fluffy. With the mixer off, sift in icing sugar and add Salted Caramel Flavor for Icing, and fold to combine. Return to mixer and beat until combined, approximately 2-3 minutes.

STEP 2

Transfer icing to a piping bag fitted with a 1M (Rose) piping tip. Pipe icing onto the top of each cupcake.

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