



PREP:  
COOK:  
SERVES:

## Easter Vanilla Cupcakes

This Easter, take your Green's cupcakes to the next level with Queen Rainbow Colours and Ready to Roll Fondant Icing

### Ingredients

#### Cupcakes

Green's Vanilla Cupcakes  
2 eggs  
2/3 Cup (150 ml) Milk  
3 tbsp (60g) butter, softened

#### Coloured Icing

3 Cups of icing sugar + the icing sachet from Green's Vanilla Cupcake  
320 g butter, softened  
1 Queen Rainbow Food Colours

#### Decorations

1 Queen Ready to Roll Fondant

### Method - Cupcakes

#### STEP 1

Follow the instructions on the Green's Vanilla Cupcake Mix

### Method - Icing

#### STEP 1

While the cupcakes cool, place the Green's Cupcake Icing mix into a bowl, with 3 cups icing mixture and 320g soft butter. Using an electric mixer, mix on low speed until combined. Mix on medium speed for a further 2 minutes.

#### STEP 2

Divide icing into 4 separate bowls – colouring each a different colour: green, blue, pink and brown. **HANDY HINT:** to make the colour brown, look at the handy Queen Colour Chart on the back of pack!

#### STEP 3

Pipe or spread coloured icing over tops of cooled cupcakes

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](http://queen.com.au) for recipes, tips, tutorials, products and to upload your own recipe.

## Method - Icing

### STEP 4

To create the look of a garden, grate some chocolate and sprinkle over the top of brown icing.

## Method - Bunny Decorations

### STEP 1

To make the bunny body and tail, use the Roll the Ready-to-Roll icing and roll into medium and small sized balls.

### STEP 2

Lightly wet the small balls and roll into the coconut or sprinkles. Allow to dry. These will be the bunny tails

### STEP 3

To make the bunny feet, mould the Ready-to-Roll icing into small rectangles.

### STEP 4

Colour a small amount of the Ready-to-Roll icing, pink (start with one drop of red and add more if required). Press onto the white rectangles to create the pads of the bunny feet.

### STEP 5

Assemble the bunny on top of the cupcakes, starting with the body, then placing the coconut/sprinkle rolled balls on the top, and feet to either side

## Method - Carrot Decorations

### STEP 1

Mix 6 drops of red and 6 drops of yellow into a small glass bowl to color a small amount of ready-to-roll icing, orange.

### STEP 2

Mould into carrot shapes, and pipe green icing onto top.

### STEP 3

Place on top of cupcakes.

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