



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 tbsps (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

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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.

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