



PREP: 30 min
COOK: 20 min
SERVES: 12

Strawberry Cookie Dough Cupcakes

Can't choose between cupcakes and cookies? Get the best of both worlds with these sweet little treats, topped off with a generous swirl of creamy strawberry icing!

Ingredients

Cupcakes

- 1 1/2 cup (225g) plain flour
- 2 tsp baking powder
- 1/4 tsp salt
- 120g unsalted butter, room temperature
- 1 cup (160g) brown sugar, lightly packed
- 2 tsp Queen Vanilla Bean Paste
- 2 large eggs
- 1/2 cup (125ml) buttermilk
- 1/2 cup (90g) small chocolate chips or finely chopped dark cooking chocolate

Method - Cupcakes

STEP 1

Preheat oven to 160°C (fan forced). Line a 12-hole cupcake tin with cupcake cases. Combine flour, baking powder and salt in a bowl. Set aside.

STEP 2

In the bowl of a stand mixer fitted with the paddle attachment, cream the butter until lightened in colour. Add sugar and Vanilla Bean Paste and continue mixing on high for 3 minutes.

STEP 3

Beat in eggs one at a time, mixing until combined. With mixer on low, add a third of the flour mixture followed by half of the buttermilk. Repeat, finishing with the flour and mix until just combined. Add chocolate and fold to incorporate.

STEP 4

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Ingredients

Cookie Dough

60g unsalted butter, room temperature
1/3 cup (55g) brown sugar, lightly packed
1 tsp Queen Vanilla Bean Paste
2 tsp milk
3/4 cup (110g) plain flour
2 tbsp Queen Hundreds & Thousands
1/4 cup (45g) white chocolate chips or finely chopped white chocolate

Cream Cheese Icing

250g cream cheese
120g unsalted butter, room temperature
3 tsp Queen Strawb'ry & Cream Flavour for Icing
Queen Hot Pink Food Colour Gel
2 cups (300g) icing sugar, sifted
Queen Hundreds & Thousands

Method - Cupcakes

Fill cupcake cases to 3/4 full and bake for 20 minutes or until they spring back when lightly pressed. Allow to cool in tin for 5 minutes before transferring to a wire rack to cool completely.

Method - Cookie Dough

STEP 1

In the bowl of a stand mixer fitted with the paddle attachment, beat butter, sugar and Vanilla Bean Paste until light and creamy. Add flour and milk and mix until a soft dough forms. Add Sugar Strands and chocolate chips, mixing on low until just combined. Roll into balls and refrigerate to firm up.

Method - Cream Cheese Icing

STEP 1

In the bowl of a stand mixer fitted with the paddle attachment, beat cream cheese until smooth. Add butter, Strawb'ry & Cream Flavour for Icing and a few drops of Hot Pink Food Colour, mixing until combined. Do not over mix. Add icing sugar and mix until just incorporated.

STEP 2

Spoon into a piping bag fitted with a star tip. Pipe onto cooled cupcakes, top with Sugar Strands and a cookie dough ball.

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