



PREP: 20 min  
COOK: 20 min  
SERVES: 12

## Rainbow Vanilla Cupcakes

Take your vanilla cupcakes to new heights with a swirl of fluffy rainbow buttercream! For an extra Easter inspired twist, check out our Easter bunny fondant ears recipe.

### Ingredients

#### Cupcakes

100g butter, softened  
185g caster sugar  
2 tsp Queen Concentrated Vanilla Extract  
2 large eggs  
1 1/3 cup (200g) self-raising flour, sifted  
1/2 cup (125ml) milk

#### Buttercream

250g unsalted butter, softened  
3 cups (450g) icing sugar mixture, sifted

### Method - Cupcakes

#### STEP 1

Preheat oven to 160°C (fan forced). Line a 12 hole cupcake tin with cases and set aside.

#### STEP 2

In the bowl of a stand mixer or using a hand mixer, cream butter, sugar and Vanilla Extract until light and fluffy. Add eggs one at a time, mixing to incorporate.

#### STEP 3

Add sifted flour and milk in two batches, mixing until just combined. Add 1/4 cup of batter to each case then bake for 15-20 minutes or until cupcake bounces back when pressed lightly. Allow to cool in tin for 5 minutes before transferring to a wire rack to cool completely.

### Method - Buttercream

#### STEP 1

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## Ingredients

2 tsp Queen Organic Vanilla Extract  
Queen Rainbow Food Colours 4 Pack

## Method - Buttercream

In the bowl of a stand mixer or using a hand mixer, combine butter, icing sugar and Vanilla Extract. Mix on low to incorporate, then beat on high until light and fluffy (about 5 minutes).

### STEP 2

Split buttercream into 5 bowls and tint with Queen Rainbow Food Colour (or Queen Natural Rainbow Food Colours). Adjust colour intensity until you have the desired shades of pink, yellow, green, blue and purple.

### STEP 3

Using a large piece of cling wrap, spread each colour in a line along the width of the cling wrap. Roll the colours into a log then place into piping bag fitted with an open star tip. Pipe onto cupcakes.

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