



PREP: 30 min
COOK: 80 min
SERVES: 16

Pull Apart Christmas Tree Cupcakes

Christmas baking doesn't have to be hard. This simple technique uses individually decorated cupcakes to make serving a breeze!

Ingredients

Meringue Kisses

3/4 cup (165g) sugar
1/3 cup (80ml) water
3 large egg whites at room temperature

Cupcakes

1 1/2 cup (225g) plain flour
1 1/2 (330g) caster sugar
3/4 cup (60g) cocoa
1 1/2 tsp baking powder
3/4 tsp baking soda
3/4 tsp salt
3/4 tsp instant coffee
3/4 cup (180ml) cup milk

Method - Meringue

STEP 1

Bring sugar and water in a small saucepan over a high heat to the boil, stirring until sugar has dissolved. Reduce temperature to medium.

STEP 2

Meanwhile, in the bowl of a stand mixer fitted with the whisk attachment, beat the egg whites until soft peaks form.

STEP 3

Bring the sugar syrup to 121°C (hard ball stage), then remove from the heat. Increase mixer to high and carefully pour in the hot syrup in a smooth, steady stream. Add Vanilla Extract. Continue to beat meringue until bowl is no longer hot to the touch.

STEP 4

Split into 3 bowls and colour with Blue, Red & Yellow Food Colour. Gently fold through colour. Place into piping bags with various piping tips and pipe kisses and a star.

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Ingredients

1/3 cup (80ml) vegetable oil
2 large eggs
2 tsp Queen Vanilla Extract
¾ cup (180ml) boiling water

Buttercream

1 tbsp of Queen Organic Vanilla Bean Paste
500g unsalted butter, softened
6 cups (900g) icing sugar
Queen Glamour & Sparkle sprinkles
Queen Rainbow Food Colour Pack

Method - Cupcakes

STEP 1

Preheat oven to 160°C (fan forced). Line 2 cupcake tins with cupcake liners or bake one tray at a time.

STEP 2

Sift together flour, sugar, cocoa, baking powder, baking soda, salt in a large bowl. Mix to combine.

STEP 3

Whisk together instant coffee, milk, vegetable oil, eggs, and Vanilla Extract in a separate jug or bowl. Add to flour mixture and mix until well combined. Carefully add boiling water and mix to incorporate. Add ¼ cup of batter to each cupcake case.

STEP 4

Bake for 18-20 minutes or until an inserted skewer comes out clean. Allow to cool in tin for 5 minutes before transferring cupcakes to a tray to cool completely.

Method - Buttercream

STEP 1

Combine butter, sugar and Vanilla Bean Paste. Using a stand mixer or hand mixer, beat on low until combined, then beat on high until light and fluffy (about 5 minutes).

STEP 2

Colour buttercream with Green Food Colour to desired shade. Place buttercream into a piping bag fitted with a star piping tip. Pipe rosettes onto cupcakes, then arrange into Christmas tree shape.

STEP 3

Top with meringue kisses, meringue star, Unicorn Confetti Sprinkles and place chocolate bars on the bottom cupcake to form the tree trunk.

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