



PREP: 30
COOK: 30
SERVES: 12

Vanilla Bean Apple Pie Cupcakes

All the best bits of apple pie, rolled into one very indulgent cupcake. Just wait until you taste the Vanilla Bean buttercream...

Ingredients

Cupcakes

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

Apple Filling

- 4 apples, peeled, cored and chopped into cubes

Method - Cupcakes

STEP 1

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

STEP 2

Combine flour and spices in a bowl. Set aside.

STEP 3

In the bowl of a stand mixer fitted with the paddle attachment, or using a hand mixer, cream butter, sugar and Vanilla Essence until light and fluffy - about 5 minutes. Add eggs one at a time and beat well after each addition.

STEP 4

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Ingredients

30g unsalted butter
1/4 cup (55g) brown sugar
3 tsp lemon juice
1/2 tsp ground cinnamon
2 tsp Queen Vanilla Bean Paste

Vanilla Bean Buttercream

200g butter
350g icing sugar
1 tsp Vanilla Bean Paste

Method - Cupcakes

Add half the flour mixture, followed by half of the milk, mixing until combined. Repeat with remaining flour mixture & milk. Fill cupcakes case 3/4 cup (approx. 1/4 cup – 60ml of batter per standard size cupcake case) and bake for 18-20 minutes or until cupcakes bounce back when pressed. Allow to cool for 10 minutes in the tin, before transferring to a wire rack to cool completely.

Method - Apple Filling

STEP 1

Place butter and sugar in a frypan over medium heat until melted. Add apple, cinnamon and Vanilla Bean Paste. Cook, stirring occasionally until apples have softened and liquid has thickened. Set aside to cool.

Method - Vanilla Bean Buttercream

STEP 1

Place butter and Vanilla Bean Paste in the bowl of a stand mixer and beat on medium-high speed for 5 minutes until pale and fluffy.

STEP 2

With mixer off, sift in icing sugar. Return to mixer and beat on low until combined, then increase to high and beat for 2-3 minutes.

STEP 3

Spoon into piping bag fitted with an open star tip, pipe around the circumference of the cupcake, leaving a space in the middle. Fill with cooled apple filling.

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