



PREP: 20 min
COOK: 20 min
SERVES: 12

Ganache Filled Vanilla Bean Cupcakes

Perfectly tender, fragrant vanilla bean cupcakes are a thing of beauty, so we've taken it one step further and filled them with a creamy white chocolate vanilla bean ganache. Heaven with every bite!

Ingredients

Vanilla Bean Cupcakes

180g salted butter
2/3 cup (150g) caster sugar
2 tsp Queen Vanilla Bean Paste
1 ½ cups (225g) self raising flour
½ cup (125ml) sour cream
2 large eggs
pinch salt

Ganache Filling

200g white cooking chocolate
100ml thickened cream
1 tsp Queen Vanilla Bean Paste

Method - Ganache

STEP 1

Place white chocolate in a large heat-proof bowl. Heat cream in a medium saucepan until it reaches simmering point. Remove from heat and pour over white chocolate. Gently mix until chocolate has melted, then add Vanilla Bean Paste. Cover with cling wrap and chill until thick, approximately 2-3 hours.

Method - Cupcakes

STEP 1

Preheat oven to 180°C (fan forced). Line a 12-hole cupcake tray with patty cases.

STEP 2

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Ingredients

Buttercream Icing

250g unsalted butter, softened

3 cups (450g) icing sugar, sifted

2 tsp Queen Vanilla Bean Paste

Method - Cupcakes

Cream butter, sugar and vanilla together on medium-high speed until light and fluffy, approx. 5 minutes. Add eggs one at a time beating well after each addition. Sift in the flour and add sour cream and mix until combined.

STEP 3

Divide mixture among 12 patty cases and bake for 15-20 minutes or until a skewer comes out clean. Allow to cool completely before decorating.

Method - Buttercream

STEP 1

To prepare icing, chop butter into even sized pieces and beat in a stand mixer on high speed for 6-8 minutes until light and fluffy. Remove bowl from mixer and sift in icing sugar, then add vanilla bean paste. Fold to combine, then return to mixer and beat for 2-3 minutes until fully combined. Transfer to a piping bag with a wide round nozzle.

STEP 2

To assemble, use a small sharp knife to carefully cut out a 1-2cm diameter x 3cm deep hole in the middle of each cupcake. Be careful to not cut too far down the cupcake.

STEP 3

Use a teaspoon to fill hole with white chocolate ganache, then pipe icing onto cupcake by holding piping bag upright and pressing until icing spreads to edges of cupcake. Gradually lift piping bag to create height towards middle. Use a spatula to smooth and create swirled effect.

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