## **Christmas Tree Pull Apart Cupcakes**



## **Ingredients**

Queen Meringue & Pavlova Powder Mix (for Meringue Kisses)

Queen Rainbow Food Colour 4 Pack (for Meringue Kisses)

1 ½ cups (225g) plain flour (for cupcakes)

1 ½ cups (330g) caster sugar (for cupcakes)

3/4 cup (60g) cocoa (for cupcakes)

1 ½ tsp baking powder (for cupcakes)

3/4 tsp baking soda (for cupcakes)

3/4 tsp salt (for cupcakes)

3/4 cup (180ml) milk (for cupcakes)

1/3 cup (80ml) vegetable oil (for cupcakes)

2 large eggs (for cupcakes)

2 tsp Queen Vanilla Extract (for cupcakes)

3/4 cup (180ml) boiling water (for cupcakes)

375g unsalted butter, softened (for buttercream)

4 ½ cups (675g) icing sugar (for buttercream)

1 tbsp Queen Organic Vanilla Bean Paste (for buttercream)

Queen Fabulous Flamingos Sprinkles (for buttercream)

Chocolate bars, such as Cadbury Flake (for buttercream)

## **Method:**

- For the Meringue, prepare Queen Meringue & Pavlova Powder Mix as per pack directions. Split
  into 3 bowls and using the Queen Rainbow Food Colour 4 Pack, colour one bowl with 8 drops
  Blue, another with 8 drops Red and the last with 8 drops Yellow. Gently fold through colour.
  Place into piping bags and pipe meringue kisses and a meringue star. Bake as per pack
  directions.
- 2. For the chocolate cupcakes, preheat oven to 160C (fan forced). Line 2 cupcake tins with cupcake liners or bake one tray at a time.
- 3. Sift together flour, sugar, cocoa, baking powder, baking soda, salt in a large bowl. Mix to combine.
- 4. Whisk together milk, vegetable oil, eggs, and Queen 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
- 5. Bake for 18-20 minutes or until an inserted skewer comes out clean. Allow to cool for 5 minutes in the tin, before transferring to a wire rack to cool completely.
- 6. For the buttercream, Beat together butter, icing sugar and Queen Vanilla Bean Paste in the bowl of a stand mixer or using a hand mixer, until light and fluffy (about 5 minutes).
- 7. Colour buttercream with Queen 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.
- 8. Top with meringue kisses, meringue star, Queen Fabulous Flamingos Sprinkles and place chocolate bars on the bottom cupcake to form the tree trunk.