

# 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)

¾ cup (60g) cocoa (for cupcakes)

1 ½ tsp baking powder (for cupcakes)

¾ tsp baking soda (for cupcakes)

¾ tsp salt (for cupcakes)

¾ 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)

¾ 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:**

1. 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.