

SPOTLIGHT

**VANILLA
CUPCAKES
WITH SWISS
MERINGUE
BUTTERCREAM
ICING**

Nº 17.22.21
PROJECT SHEET



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VANILLA CUPCAKES WITH SWISS MERINGUE BUTTERCREAM ICING

e EASY

WHAT YOU'LL NEED

- 500g Roberts edible craft vanilla mud cake mix
- Eggs x 3
- 200ml water
- 100ml vegetable oil
- 400g Roberts edible craft silky icing meringue buttercream mix
- 370g unsalted butter – room temperature
- 2/3 cup hot tap water
- Roberts white paper cases
- Roberts piping nozzle & bag set, Open Star 6 point
- Mondo non-stick 12 cup muffin tray
- 1000-Watt Electric Mixer with whisk and paddle attachment.

INSTRUCTIONS

Make & bake the cupcakes

Step 1 - Preheat oven to 150 degrees celsius fan forced.

Step 2 - Place the paper cases into the cupcake/muffin baking tin.

Step 3 - Place the 500g Vanilla Mud Cake dry mix, three eggs, 200ml water and 100ml vegetable oil all in a large bowl and mix on low speed for 1 minute.

Step 4 - Scrape down the sides and base of the bowl and mix again on medium speed for 30 seconds.

Step 5 - Pour mixture into the prepared cases, filling to approximately 2/3 high.

Step 6 - Bake for 18-20 mins, or until a skewer inserted in the centre comes out clean. Allow to cool in the tins for 10 mins, before turning onto a wire rack to cool completely before decorating.

Make the meringue buttercream icing

Step 1 - Cut 370g unsalted butter of room temperature into 1cm cubes.

Step 2 - Place 400g dry mix and 2/3 cup hot tap water into the bowl of an electric mixer and hand mix until combined. Leave to cool.

Step 3 - Using a whisk attachment, whip on low speed for 1 minute.

Step 4 - Turn to medium to high speed and whip for 8 minutes until medium peaks form.

Step 5 - Change to the paddle attachment and whilst mixing on medium speed, add ¼ butter at a time.

Step 6 - Once all the butter is added, beat on high speed for 10 minutes or until the mixture is thick and smooth.

Tip - Wait until the last minute of mixing and add 3-5 drops of clear vanilla flavouring for an extra burst of vanilla flavour. You can also add any of the craft flavoured food colouring to create a different flavour profile. These products will also tint your icing a colour to match the flavour added.

Step 7 - Insert the nozzle into the piping bag (with the bag tip cut off prior). Spoon the icing into the piping bag, ready for piping.

Decorate the Cupcakes

Pipe a dot of icing in the centre of the cupcake. Then start on the outside edge of the cupcake and pipe in a circular motion moving upwards around the centre dot, to form a peak.

Tip - Store the decorated cupcakes in the fridge in an airtight container until ready to serve. Bring to room temperature before serving.