



MAKES: 12

PREP TIME: 30 minutes, plus cooling

COOK TIME 1 hour, plus refrigeration

Fright Night Cupcakes

Blood Velvet Cupcakes with Cream Cheese icing and Bloody Red Glaze

This spooky twist on a classic red velvet cupcake is perfect for Halloween. Queen Professional's vibrant Pillar Box Red Food Colouring and luxurious Vanilla Bean Paste bring bold colour and flavour to your creations, while our Neutral Mirror Glaze delivers a dramatic blood-like finish.

Ingredients

Blood Velvet Cupcake

Makes: 12

Prep: 10 min, plus cooling

Cook Time: 15-18 minutes

400g plain flour
10g cocoa powder
5g bi-carb soda
1g salt
120g unsalted butter, soft
350g caster sugar
2 eggs, room temperature
250g vegetable oil
15g white vinegar
15ml [Queen Professional Natural Concentrated Vanilla Extract](#)
250g milk
30g lemon juice
25ml [Queen Professional Pillar Box Red Food Colouring](#)

Cream Cheese Icing

Prep: 10 min (1 hour to set)

300g cream cheese, room temperature
150g butter, soft
15g [Queen Professional Organic Vanilla Bean Paste](#)
500g icing sugar, sifted

Method

RECIPE BY: Angelica Iluliano
(Brand Ambassador)

STEP 1:

Preheat oven to 180°C fan-forced. Line a cupcake pan with 12 patty pans. Whisk milk and lemon juice in a bowl and set aside for 5 minutes. Sift dry ingredients together. To the milk mixture, add oil, vinegar, vanilla extract, and red food colouring. In a stand mixer, beat butter and sugar until smooth. Add eggs one at a time, beating well. Add half the liquid mixture, then half the dry ingredients, mixing until just combined. Repeat with remaining liquid and dry ingredients. Divide evenly into cupcake pans and bake for 15-18 minutes or until a skewer comes out clean. Cool completely on a wire rack.

Note: Milk and lemon juice create a simple buttermilk. You may substitute with 250g store-bought buttermilk and omit the lemon juice.

STEP 2:

Beat cream cheese, butter, and vanilla bean paste until smooth. Add icing sugar in 3 parts, mixing between each addition (to avoid softening.) Pipe a swirl on each cooled cupcake. Refrigerate for 1 hour to set.

STEP 3:

Queen Professional Neutral Mirror Glaze is ready to use straight from the jar—no heating required. Shake for 30-60 seconds and pour the glaze into a bowl and add Queen Professional Pillar Box Red Food Colouring until a deep red is achieved. Stir gently to combine. Dip each cupcake into the glaze, allowing it to flow naturally over the icing and drip down the sides to resemble blood. Place cupcakes back into the fridge for 1 hour to set.



Fright Night Cupcakes

Blood Velvet
Cupcakes with Cream
Cheese icing and
Bloody Red Glaze

Ingredients (Continued)

Garnish

Prep: 10 minutes, plus cooling

1 jar of [Queen Professional Neutral Mirror Glaze](#)

5ml [Queen Professional Pillar Box Red Food Colouring](#)

200g caster sugar for shards
(Optional)

Method (Continued)

STEP 4 (Optional):

Using 200g caster sugar, make a dry caramel in a pan. Once at 121°C, add Queen Professional Pillar Box Red Food Colouring and mix together. Continue to cook until 145–150°C, pour onto an oiled baking tray and allow to set hard. Crack into shards once firm.