



MAKES: 48 cupcakes @ 59g each
PREP TIME: 35 minutes
COOK TIME 18-22 minutes, plus cooling

Dirty Chai Cupcakes

The first in Queen Professional's café-inspired cupcake recipe series, this Dirty Chai Cupcake taps into a key flavour trend in bakery. Using our [Vanilla Buttercream Style Icing](#) delivers consistency while reducing prep and labour, helping foodservice operators bring trend-led desserts to their menu more efficiently and keep pace with customer demand without compromising quality.

Ingredients

Vanilla Cupcakes

Makes: 48 **Prep:** 25 minutes
Cook Time: 18-22 minutes

500g Unsalted Butter, softened
600g Caster Sugar
8 eggs, room temperature
480ml milk
4tbsp [Queen Professional Organic Vanilla Bean Paste](#)
760g Plain flour
6tsp baking powder
1tsp fine salt

Dirty Chai Buttercream

Prep: 10 minutes
1kg [Queen Professional Vanilla Buttercream Style Icing \(White\)](#)
5tbsp instant coffee powder (dissolved in 3 tbsp hot water, cooled)
1tbsp cinnamon
1.5 tsp ground cardamom
1tsp ground ginger
0.5tsp ground cloves
0.5tsp group nutmeg

Method

RECIPE INSPIRED BY: Sally McKenny's [Chai Latte Cupcakes](#)

STEP 1: VANILLA CUPCAKES

Using a planetary mixer fitted with a paddle, cream butter and sugar until light, then add eggs gradually followed by [Queen Professional Vanilla Bean Paste](#). Sift together flour, baking powder and salt, then add alternately with milk on low speed until just combined. Deposit into lined muffin trays at approximately two-thirds full and bake at 170°C for 18-22 minutes, rotating trays if required, then cool completely before decorating.

STEP 2: DIRTY CHAI BUTTERCREAM

- Place the [Buttercream](#) into the bowl of a mixer fitted with the paddle attachment and beat until smooth, light and workable. With the mixer running on low speed, gradually add the cooled coffee mixture and beat until fully incorporated.
- Add cinnamon, cardamom, ginger, cloves and nutmeg, then mix until evenly distributed throughout the buttercream. Scrape down the bowl, then mix briefly until the buttercream is smooth, aerated and ready for consistent piping across the full batch.

STEP 3: ASSEMBLE AND GARNISH

- Transfer the buttercream to a piping bag fitted with a star nozzle and pipe onto the cooled cupcakes.
- Finish with a light dust of ground cinnamon, and if desired, a pinch of extra chai spice.