



Strawberry Matcha Cupcakes

MAKES: 48 cupcakes @ 59g each
PREP TIME: 45 minutes
COOK TIME 18-22 minutes, plus cooling

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

Strawberry Buttercream

Prep: 10 minutes
500g [Queen Professional Vanilla Buttercream Style Icing \(White\)](#)
20-25g Freeze-dried strawberry powder

Matcha Buttercream

Prep: 10 minutes
500g [Queen Professional Vanilla Buttercream Style Icing \(White\)](#)
2tsp Culinary grade matcha powder, sifted

Method

RECIPE INSPIRED BY: Ansley Prutsman's [Matcha Strawberry Lemonade 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: STRAWBERRY MATCHA BUTTERCREAM

a) Place the [Buttercream](#) into the bowl of a mixer fitted with the paddle attachment and beat until smooth, light and workable.

b) With the mixer running on low speed, gradually add the freeze-dried strawberry powder until fully combined. Scrape down the bowl, then mix briefly until the buttercream is smooth, aerated and ready for consistent piping across the full batch.

c) Repeat steps a) and b) using sifted matcha powder

STEP 3: ASSEMBLE AND GARNISH

a) Transfer both buttercream to a single piping bag fitted with a star nozzle, ensuring that they lay side by side in the bag, and pipe onto the cooled cupcakes.

b) Finish with a light dust of matcha and strawberry powder and a strawberry (optional).