



Kurrajong Australian Native Foods

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Recipe by Chef Jon-Anthony of Chicago

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Chef Jon-Anthony (of Chicago)
Vanilla Bean Cup Cakes with Pink Passion fruit Frosting
and Wild Hibiscus Flowers

Ingredients:

- 35 cupcake papers
- 3 1/2 cups Self Rising flour
- 1/4 teaspoon salt
- 1 3/4 cups plus 3 Tablespoons sugar
- 1 1/2 cups vegetable oil
- 1 cup buttermilk?
- 1/2 cup water
- 3 large free range eggs
- 2 teaspoons vanilla bean paste

Method

Preheat oven to 350°F. Arrange paper cups in muffin tins. Sift flour, salt into large bowl. Using an electric mixer on low, mix sugar, oil and buttermilk until blended. Add lightly eggs, vanilla bean paste and water and mix. Gradually add dry ingredients and mix until just blended.

Spoon batter into tins, about 3/4 full. Bake cupcakes until a toothpick inserted in the center comes out clean, about 15-20 minutes.

Transfer cupcakes to racks and cool.

Pink Passionfruit Frosting:

- 1 Pound unsalted butter
- 8 oz cream cheese
- 4 cups powdered sugar
- Pink Gel Coloring (Or you can use the syrup from the Wild Hibiscus Flowers)
- 3 tablespoons passionfruit pulp
- 20-30 wild hibiscus flowers
- 1 cup fine white sugar

Method

At room temp. beat butter and cream cheese together till light and fluffly, then gradually add in powdered sugar and passion fruit pulp then color with gel coloring till your favorite shade of pink. Place in piping bag with large star tip and pipe onto cool cupcakes.

Remove Hibiscus flowers from syrup and allow to drain then roll in sugar and place on tray to dry for about an hour if need roll back in sugar before topping cup cake.

Below: Crazy Wild Hibiscus & Vanilla Bean Cupcakes by Chicago Chef Jon-Antony

