



Home Made

- YOUR WEEKEND BAKING BOOK -



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Weekends are precious. They're a time to do the things you love the most, which for all of us at Queen, is baking. That's why we've created Home Made, Your Weekend Baking Book. It's jam packed (pardon the pun) with 25 recipes to delight, inspire and even challenge the most devoted baker. With classics like Chocolate Peppermint Slice through to our elaborate Vanilla Almond Praline Banoffee Cake, we just know your appetite for baking and your friend's and family's bellies will all be well and truly satisfied. Thanks for joining us. We hope you're inspired to melt, mix, layer, frost, fold, glaze, roll, sprinkle and share.

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01

Heart Warming Desserts

Lemon Curd Meringue Cheesecake

Vanilla Almond Praline Banoffee Cake

Cheesecake Stuffed Hummingbird Cake with Caramel Glaze

Chocolate Ganache Tart with
Vanilla Bean Pastry & Candied Orange

Vanilla Bean Apple Pie

Vanilla Bean Bread & Butter Pudding

Lemon Curd Meringue Cheesecake

Serves: 8 | Preparation: 30 min | Cooking: 1 hour | Difficulty: Medium

CRUMB BASE

250g digestive biscuits
150g butter, melted
1/2 tsp dried lavender flowers
1/3 cup hazelnut meal
4-6 tbsp lemon curd

FILLING

500g full fat cream cheese, softened
150g caster sugar
3 eggs, at room temperature
40ml thickened cream
1 tsp Queen Vanilla Bean Paste
2 tsp Queen Natural Lemon Extract
1/4 cup lemon juice
(or juice of 1 lemon)

MERINGUE

150g caster sugar
60ml Queen Glucose Syrup
4 tbsp water
3 egg whites

METHOD

Preheat oven to 160°C. Grease and line the base and sides of a 22cm springform cake tin with baking paper.

In a food processor, process biscuits until fine, then add almond meal, lavender flowers and melted butter. Mix until combined and mixture comes together. Press into base and sides of cake tin to form a crust then spread lemon curd over base. Refrigerate until required.

Beat cream cheese until smooth, then add sugar and eggs one at a time until thoroughly combined. Add cream, Vanilla Bean Paste and mix until combined, then mix in lemon juice until well combined and smooth.

Pour mixture into prepared tin and bake for 60 minutes, then turn oven off and allow to fully cool with the oven door ajar.

Prepare meringue; in a medium heavy saucepan, heat sugar, glucose syrup and water over medium heat until sugar dissolves, then bring to the boil. Once boiled, remove from heat.

In a large bowl or stand mixer, whisk egg whites until just frothy. Take sugar syrup and mixing constantly, pour into egg whites in a thin stream. Continue mixing until meringue is thick and glossy.

Transfer meringue to a piping bag and pipe over cheesecake to create tall peaks. Use a kitchen blowtorch to brown meringue then serve immediately.





Vanilla Almond Praline Banoffee Cake

Serves: 10-12 | Preparation: 40 min | Cooking: 40-50 min

CAKE

2 ½ cups self-raising flour, sifted
1/2 tsp salt
115g unsalted butter, at room temperature
1 1/4 cups brown sugar
1/4 cup Queen Pure Maple Syrup
2 large eggs, at room temperature, lightly whisked
1/2 cup buttermilk, at room temperature
1 tsp Queen Vanilla Bean Paste
1 tsp Queen Natural Almond Extract
1 cup mashed very ripe bananas

CARAMEL

1 400ml can of condensed milk
A pinch sea salt flakes
1 Queen Vanilla bean pod
1/4 cup thickened cream

VANILLA CREAM

500ml cream
2 tbsp icing sugar, sifted
1 tsp Queen Vanilla Bean Paste

ALMOND PRALINE

½ cup caster sugar
2 tbsp water
1/2 cup flaked almonds

TO SERVE

3 large bananas, sliced
Almond praline

For method, see over.

Hang in there...

CARAMEL

Preheat oven to 210°C. Pour the condensed milk into an oven proof glass or ceramic dish.

Split the vanilla bean using the tip of a sharp knife, then scrape along the cut surface to collect the seeds. Add the seeds to the condensed milk with the sea salt flakes and stir then cover the dish with aluminium foil.

Place the dish into a larger metal baking pan and add hot water to the baking pan until it comes halfway up the base of the smaller dish. Bake for 1 1/2 hours or until the milk has reached a rich amber colour.

Once the caramel is ready, remove it from the oven and when cooled slightly, whisk it in the baking dish with the thickened cream until smooth. Transfer to a sterilised jar and keep refrigerated until use.

CAKE

Preheat oven to 180°C, grease and line three 9 inch (23cm) cake tins with baking paper.

Combine flour, baking soda and salt in a small bowl and set aside.

Cream softened butter and sugar until pale, creamy and the sugar has dissolved.

In a jug, combine maple syrup, whisked eggs, Vanilla Bean Paste and almond extract paste. Gradually add to butter mixture, mixing on high speed until fully combined.

At low speed, mix in half of the flour and buttermilk, mixing until almost fully combined, then add in remaining flour and buttermilk. Mix until just combined then fold in mashed bananas.

Pour batter into prepared pans and bake for 25 to 30 minutes or until an inserted skewer comes out clean. Allow cakes to cool in pans for 15 minutes, then transfer to wire racks to cool completely.

almost done.

ALMOND PRALINE

Line a baking tray with non-stick baking paper. This must be prepared first.

Combine sugar and water in a small saucepan, heat on medium heat until sugar is dissolved.

Increase heat and bring to the boil, cooking for 5-7 minutes until golden. Set aside for 2-3 minutes until the mixture is no longer bubbly, then gently mix in almonds.

Immediately tip mixture onto prepared tray and allow to cool completely before breaking up into shards to decorate cake.

ASSEMBLY

Combine cold cream, icing sugar and vanilla in a large mixing bowl. Beat until soft peaks form.

Place one cake on the bottom of a cake stand. Top with cream, followed by a thin layer of caramel and sliced bananas.

Place the second cake on top of the bananas, then top with more cream, caramel and bananas. Finish with the third cake, topped with a larger quantity of cream, bananas and generous amounts of caramel. Finish with praline shards, more banana and drizzle with extra caramel.



Cheesecake Stuffed Hummingbird Cake with Caramel Glaze

Serves: 10-12 | Preparation: 30 min | Cooking: 1 hour | Difficulty: Easy

METHOD

Preheat oven to 180°C, grease a medium bundt tin liberally with baking spray.

Sift flour, bicarbonate of soda, salt and cinnamon into a medium bowl. Set aside.

In a large bowl combine bananas, egg, sugar, coconut oil, maple syrup, pineapple and Vanilla Bean Paste. Mix until well combined.

Add flour into wet mixture and gently fold until combined. Fold pecans through mixture.

Pour half to two thirds of mixture into prepared loaf tin, then set remaining mixture aside to prepare cheesecake filling.

Beat cream cheese and icing sugar until smooth, then add whisked egg, pineapple juice and lime zest. Sift flour over mixture and mix until smooth.

Pour cheesecake filling into bundt tin, using a spatula to evenly spread. Top cheesecake filling with remaining cake mixture then spread with a spatula and transfer to oven and bake for 50 minutes until golden and domed and an

inserted skewer comes out with no liquid cake batter. The cheesecake layer will be soft, so do not use this as a guide.

Allow to cool in the tin for 15 minutes then transfer to a wire cooling rack. Allow to cool while preparing glaze.

Combine pecans, salt and maple syrup in a small saucepan. Heat over medium heat until pecans are roasted, fragrant and sticky. Set aside.

Prepare glaze by combining brown sugar, butter, cinnamon and milk in a saucepan and bring to a boil for one minute. Remove from heat and sift icing sugar into saucepan. Mix to combine then add Vanilla Bean paste. Allow to cool slightly before drizzling over bundt, finish with maple roasted pecans.

CAKE

1 ½ cups self-raising flour

½ tsp bicarbonate of soda

A pinch of sea salt flakes

1 tsp ground cinnamon

1 cup mashed ripe bananas

1 egg

½ cup packed brown sugar

¼ cup coconut oil

2 tbsp Queen Pure Maple Syrup

125g (or 3 rings) pineapple, drained of juice and finely chopped

½ cup pecans, roughly chopped

1 tsp Queen Vanilla Bean Paste

CHEESECAKE FILLING

250g full fat cream cheese

1/3 cup icing sugar

1 egg

3 tbsp plain flour

¼ cup pineapple juice, from can

1 tsp lime zest

GLAZE

½ cup (packed) brown sugar

1/4 cup (60g) butter

3 tbsp milk

½ tsp cinnamon

1 tsp Queen Vanilla Bean Paste

1 cup icing sugar

GARNISH

1 cup roughly chopped pecans

1-2 tablespoons Queen Pure Maple Syrup

½ pinch sea salt flakes



Chocolate Ganache Tart with Vanilla Bean Pastry and Candied Orange

Serves: 8 | Preparation: 35 min | Cooking: 1 hour 10 min | Difficulty: Medium

CANDIED ORANGE

1 orange, scrubbed clean
3/4 cup sugar
2 cups water
2 tbsp Queen Glucose Syrup

VANILLA BEAN PASTRY

250g plain flour
35g icing sugar
1 tsp Queen Vanilla Bean Paste
125g chilled unsalted butter, chopped
1 egg yolk

GANACHE FILLING

400g 70% dark cooking chocolate
1 1/2 cups thickened cream
1 tsp Queen Vanilla Bean Paste

METHOD

Cut the orange into 0.5cm slices. Combine sugar, water and syrup together in a small saucepan and place over medium heat until it has reached a boil. Lower the heat, cover and simmer for 3 minutes or until the mixture is clear. Add the orange slices in one layer and simmer for one hour until the slices become transparent. Then remove the slices and transfer to a wire rack to cool.

Meanwhile, to prepare the pastry, place the flour, icing sugar, vanilla bean paste and butter in a food processor and pulse until the mixture resembles breadcrumbs. Add the egg yolk with 2 tablespoons of iced water, and process until the mixture forms a ball. Remove, wrap in cling film and place in the refrigerator for 30 minutes.

Preheat the oven to 180°C.

Roll out the pastry to 26cm in diameter and gently transfer to a 22cm removable base tart case. Gently push the pastry into all corners of the case. Cover with baking paper, then top with baking weights (or rice) and bake for 15 minutes. Remove the weights and paper, then bake for an additional 5 minutes. Remove the tart case from the oven and set aside to cool completely.

To make the ganache filling, place chocolate in a large mixing bowl and set aside. In a small saucepan bring the cream to a boil over medium heat. Once boiling pour the cream over the chocolate and stir vigorously until smooth and creamy. Add vanilla and stir until combined.

Pour the chocolate mixture into the center of the tart shell till it fills the entire case and set aside for about 2 hours until set.

Top with candied orange slices and serve.





PASTRY

1 1/2 cups plain flour
3/4 cup self-raising flour
1/3 cup custard powder
1/3 cup cornflour
Pinch salt
185g butter, cold and cut into 1 cm squares
1 tbsp caster sugar
1 egg yolk
1 1/2 tsp Queen Vanilla Bean Paste
2-3 tbsp water
1 egg white (for glazing)
1 tbsp apricot or orange marmalade
Extra sugar

FILLING

10-12 large granny smith apples, peeled, cored and cut into 2cm squares
1/2 lemon
1/4 cup sugar
1 tsp Queen Vanilla Bean Paste

Vanilla Bean Apple Pie

Serves: 8 | Preparation: 55 min | Cooking: 50 min | Difficulty: Medium

METHOD

To make the pastry, sift the flours, custard powder and salt into a large mixing bowl. Rub the butter into the flours with your fingertips until the mixture resembles fine breadcrumb, add caster sugar and mix well. Add egg yolk, vanilla bean paste and 2 tablespoons of water and mix till it forms a firm crumbly dough (do not knead the dough, just bring it together in a ball) use the final tablespoon of water if required. Form a log shape, then wrap it in cling film and refrigerate for an hour (this time is important to allow the dough to roll properly).

Meanwhile in a large heavy bottomed saucepan place the apple pieces and add enough tap water to cover. Add the sugar, vanilla bean paste and half lemon and stir until sugar is dissolved. Bring the sauce-pan to the boil then take off the heat immediately, take out the apple, drain well and set aside to cool.

Take pastry out of the fridge and cut half of it off placing the rest back in the fridge. This is a very crumbly dough so you will need to place the pastry in between two sheets of cling film and roll it out till it is large enough to line

the base and sides of a deep pie dish. Gently remove the top layer of cling film, then pick up the pastry with the bottom glad wrap and carefully invert it over the pie dish to fit it in place. Spread the marmalade on the base and then place the cooled apple mix into the dish.

Preheat oven to 200°C.

Roll out the remaining 1/2 pastry using the above glad wrap method and cover the apple pie mix with strips of pastry or alternatively one large round piece of pastry that has holes pricked into the top. Beat the egg white with a fork, then brush over the top of the pie pastry and sprinkle with a little extra sugar. Bake for 20 minutes at 200°C, then drop the temperature to 180°C cooking for a further 20 minutes or until the pastry is a lovely golden colour.

HANDY TIP:

Serve with vanilla bean ice cream or vanilla bean custard for the finishing touch!

Vanilla Bean Bread & Butter Pudding

Serves: 8 | Preparation: 30 min | Cooking: 30 min | Difficulty: Medium

INGREDIENTS

50g sultanas
30ml Frangelico
200ml thickened cream
350ml full cream milk
1 ½ tsp Queen Vanilla Bean Paste
Zest ½ Orange
1 cinnamon stick
5 egg yolks
1 whole egg
100g caster sugar
Thick slices day old bread
100g butter, softened

METHOD

Warm up the Frangelico in the microwave then add to sultanas in a small bowl to soften and soak up the liqueur for a few minutes.

Butter slices of bread generously on each side, then cut in half and layer the slices into a 28cm baking pan ensuring that the slices do not sit above the edge of the pan. Gently scatter the sultanas in between the slices of bread evenly.

In a saucepan combine the milk, cream, vanilla, cinnamon and orange zest and gently heat ensuring the mixture does not boil.

Meanwhile beat the eggs with 75g of the caster sugar until pale and airy. Discard the cinnamon stick from the milk and cream mixture and then pour the mixture over the eggs, beating until incorporated.

Pour the egg mixture over the bread until all the liquid has been added. Press down on the bread gently to help the mixture soak into the bread. Sprinkle the top with the remaining 25g sugar and set aside for 30 minutes.

Preheat the oven to 180°C and then bake the pudding for 30 – 35 minutes or until the top is golden and set. Serve immediately.

HANDY TIP:

To make this dessert gluten free, simply use gluten free bread instead!



28 | Easy Vanilla Bean Fudge



02

Weekend Sweet Treats

Cinnamon Doughnut Baby Cakes
Creamy Vanilla Bean Slice
Lemon Coconut Tarts
Chewy Chocolate Lavender Brownies
Lavender Honey Cupcakes
Easy Vanilla Bean Fudge
Lemon Cream Oatmeal Bars



Cinnamon Doughnut Baby Cakes

Serves: 48 | Preparation: 15 min | Cooking: 12 min | Difficulty: Easy

INGREDIENTS

260g flour
1 1/2 tsp baking powder
1/2 tsp salt
1/2 tsp ground cinnamon
2 tsp Queen Vanilla Bean Paste
80g butter, melted
175g caster sugar
1 egg
185ml milk
125g melted butter, extra
175g caster sugar, extra
1 tsp ground cinnamon

METHOD

Preheat oven to 190°C. Grease two 24 cup mini muffin trays.

Sift together flour, baking powder, salt, and cinnamon. In a separate bowl, mix together vanilla, butter, sugar, egg and milk. Add wet ingredients to dry ingredients, and mix until just combined.

Spoon 1 tablespoon of the mixture into each cup of the prepared muffin trays, and bake for 10-12 minutes – until cooked through.

Combine extra sugar and cinnamon in a cup or bowl. While muffins are still warm, brush tops with melted butter, and dust with the cinnamon mixture.

HANDY TIP:

We suggest baking a double batch as these bite-sized treats will vanish quickly. Pop a piece of chocolate in the middle for an extra treat.





Creamy Vanilla Bean Slice

Serves: 12 | Preparation: 15 min + chilling | Cooking: 25 min | Difficulty: Easy

BASE

60g butter
1 cup brown sugar
1 egg
3/4 cup plain flour
1/2 tsp baking powder
1/2 tsp salt
2 tsp Queen Organic Vanilla Bean Paste

ICING

80g butter, extra
2/3 cup icing sugar
1 tsp Queen Organic Vanilla Bean Paste

METHOD

Preheat oven to 160°C fan-forced and grease and line a 15cm square baking tin so that the paper extends over the sides to form handles (to help remove the finished slice from the tin).

In a small saucepan, melt the butter over medium heat then remove from the heat, transfer to a medium bowl and leave to cool for 10 minutes.

Add the sugar, egg, flour baking powder, salt and vanilla and stir through until the mixture is smooth.

Spread the batter into the prepared tin and bake for 20-25 minutes. Remove from tin to cool completely before icing.

To make the icing, beat all the ingredients together in the bowl of an electric mixer until light and fluffy.

Spread on top of the cooled slice, and cut into small squares.

Lemon Coconut Tarts

Serves: 24 | Preparation: 15 min | Cooking: 30 min | Difficulty: Medium

PASTRY

110g cream cheese, softened
1/2 cup butter, softened
1 1/4 cups plain flour

FILLING

4 large egg yolks
1/2 cup sugar
2/3 cup milk
1 tsp Queen Natural
Lemon Extract

METHOD

Preheat oven to 175°C. Grease 1 x 24 cup mini muffin tray.

Beat cream cheese and butter until creamy. Gradually add flour to butter mixture, beating at low speed until blended.

Shape mixture into 48 balls, and place on a baking sheet; cover and chill 30 minutes.

Place balls of dough into mini muffin trays, and shape into pastry shells.

Whisk together sugar and egg yolks by hand gently until sugar is mostly dissolved. Whisk in milk and lemon and coconut essence gently. Strain mixture into pouring jug and pour the filling into the shells, filling them to the top (being sure not to overfill).

Bake for 20 to 25 minutes, until tarts are set but still with wobble in the center. Cool for 30 minutes in the pan, then lift out and cool on a wire rack completely.





Cherry Chocolate Lavender Brownies

Serves: 12 | Preparation: 25 min | Cooking: 30 min | Difficulty: Medium

INGREDIENTS

- 115g bittersweet chocolate, chopped
- 160g unsalted butter
- 1 tsp dried lavender flowers
- 1 tsp Queen Vanilla Bean Paste
- 1/8 tsp salt
- 1/8 tsp ground cinnamon
- 1 cup caster sugar
- 2 large eggs, beaten
- 75g plain flour
- 1 cup chopped walnuts
- 1/4 tsp flaked sea salt

METHOD

- Preheat the oven to 175°C. Grease and line a 20cm square pan.
- Combine lavender flowers with 2 tsp caster sugar. Grind until a fine mixture is achieved.
- In a saucepan, on low heat melt the chocolate and butter, while occasionally stirring. Once melted, turn off the heat and stir in the lavender sugar, sugar, salt, cinnamon and vanilla bean paste.
- Add the eggs, mixing until well combined, and then stir in the flour and walnuts, mixing until a smooth, thick batter is formed.
- Pour batter into the pan. Bake for 25-30 minutes, or until an inserted knife comes out clean.
- Immediately after removing the brownies from the oven, sprinkle the top with the flaked sea salt. Allow to completely cool for at least an hour before slicing.

HANDY TIP:

Drizzle with melted chocolate to make these extra rich!



Lavender Honey Cupcakes

Serves: 24 | Preparation: 20 min | Cooking: 20 min | Difficulty: Easy

CAKES

- 250g butter, softened
- 220g caster sugar
- 300g self-raising flour
- 4 eggs
- 1 tsp Queen Vanilla Bean Paste
- 1 ¼ tsp dried lavender flowers

FROSTING

- 200g cream cheese, softened
- 2 cups icing sugar, sifted
- 1/3 cup honey

METHOD

Preheat oven to 180°C. Place 24 baking cups in muffin pans.

Combine lavender flowers and 2 teaspoons sugar in a mortar and pestle. Grind until a fine sugar is achieved. Reserve 1 teaspoon of lavender sugar for frosting and use the remaining for the cake.

In a large bowl, combine all the cupcake ingredients; beat with an electric mixer until smooth and pale, about 2-3 minutes. Spoon batter into the cups; bake for 15-20 minutes or until baked through.

Remove pans from oven and cool for 5 minutes; remove cupcakes to a rack; let cool completely.

To make the frosting: In a bowl, beat the cream cheese, lavender sugar and icing sugar with an electric mixer until light and creamy.

Beat in honey and spread the frosting onto the cooled cupcakes.

HANDY TIP:

These elegant cupcakes are perfect for a high tea.

Easy Vanilla Bean Fudge

Serves: 24 | Preparation: 20 min + chilling | Cooking: 6 min | Difficulty: Medium

INGREDIENTS

395g can sweetened condensed milk
220g caster sugar
125g butter
40ml Queen Glucose Syrup
4 tsp Queen Vanilla Bean Paste
2 tsp Queen Natural Vanilla Extract
200g white chocolate, chopped

METHOD

Grease and line a 16 x 26cm pan.

In a saucepan, combine condensed milk, sugar, butter and glucose. Heat on medium until butter is melted and sugar is dissolved, then bring to a boil. Simmer, stirring continuously, for 5-6 minutes.

Remove pan from heat, and wait for bubbles to disappear. Add the vanilla paste and extract and stir to combine. When vanilla is mixed through, add chocolate and stir until smooth and no chocolate lumps remain.

Pour into prepared pan, cool on bench for 2-3 hours before transferring to refrigerator. Cut into even pieces and store in refrigerator until ready to serve.

HANDY TIP:

This fudge makes a wonderful edible gift!





Lemon Cream Oatmeal Bars

Serves: 20 | Preparation: 25 min | Cooking: 25 min | Difficulty: Easy

INGREDIENTS

- 125g butter, softened
- 1 cup packed dark brown sugar
- 1 1/3 cups plain flour
- 1/2 tsp salt
- 1 tsp baking powder
- 1 cup rolled oats
- 395g can sweetened condensed milk
- 3 tsp Queen Natural Lemon Extract

METHOD

Preheat oven to 175°C. Lightly grease a square 8x8 baking pan, and set aside.

In a large mixing bowl, cream together the butter and brown sugar. In a separate smaller mixing bowl whisk together flour, salt, and baking powder. Add oats to the dry ingredients and stir to combine. Add dry ingredients to the butter mixture and mix to combine. Press half of the oat mixture into the prepared pan.

In a small bowl mix together sweetened condensed milk and lemon extract. Spread evenly on top of the oat mixture in the pan. Top with the remaining oat mixture.

Bake for 20 to 25 minutes or until the top is golden brown. Let cool and refrigerate for 30 minutes or until set. Cut into bars and store in the refrigerator.

HANDY TIP:

Freeze cut bars in an airtight container and pop into lunchboxes for a morning tea snack.

38 | Lemon Pound Cake



03

Baking Classics

Peach Almond Streusel Cake
Peppermint Meltaways
Lemon Pound Cake
Vanilla Shortbread Creams
Lemon Cream Roulade
Chocolate Peppermint Slice
Glazed Rum & Raisin Tea Cake



Peach Almond Streusel Cake

Serves: 12 | Preparation: 25 min | Cooking: 50 min | Difficulty: Easy

CAKE

- 1 1/3 cups plain flour
- 1/2 cup sugar
- 3/4 tsp baking powder
- 1/2 tsp ground ginger
- 1/4 tsp baking soda
- 1/4 tsp salt
- 1/2 cup plain fat-free yogurt
- 1/4 cup water
- 2 tbsp vegetable oil
- 2 tsp Queen Vanilla Bean Paste
- 1 tsp Queen Natural Almond Extract
- 1 large egg, lightly beaten

PEACH STREUSEL TOPPING

- 3/4 cup plain flour
- 2/3 cup packed brown sugar
- 1 tsp ground cinnamon
- 1/4 tsp salt, extra
- 1/4 cup chilled butter, cut into small pieces
- 1 tbsp Queen Glucose Syrup
- 3 cups sliced peeled ripe peaches

METHOD

Preheat oven to 180°C. Grease a large loaf tin.

To make the cake combine flour, sugar, baking powder, ginger, baking soda, and salt in a large bowl.

Combine yogurt, water, oil, vanilla bean paste, almond extract and egg and mix well.

Add wet ingredients to dry ingredients, and stir until just combined.

Pour batter into prepared tin, spreading evenly.

Make the streusel topping by combining extra flour, sugar, cinnamon, salt butter and glucose syrup in a food processor and pulsing until the mixture is crumbly.

Add half of streusel on the cake batter and then layer the peaches over the topping evenly. Sprinkle the remaining streusel mixture over peach layer and bake for 40-50 minutes or until an inserted skewer comes out clean. Cool on a wire rack.





Peppermint Meltaways

Serves: 18 | Preparation: 20 + 15 min | Cooking: 12 min | Difficulty: Medium

BISCUITS

- 1 cup butter, softened
- 1/2 cup icing sugar
- 1 tsp Queen Natural Peppermint Extract
- 1 1/4 cups plain flour
- 1/2 cup corn flour

FILLING

- 40g butter, softened
- 1 1/2 cups icing sugar
- 2 tbsp milk
- 1 tsp Queen Natural Peppermint Extract
- 1-2 drops Queen Green food colour Gel

METHOD

Preheat oven to 175°C. Line cookie trays with baking paper.

Cream butter and sugar until light and fluffy. Beat in peppermint extract.

Combine flour and corn flour, then gradually add to mixture and mix well.

Shape into balls and place on prepared trays, flatten slightly with a floured fork or spoon.

Bake for 10-12 minutes or until bottoms are lightly browned. Remove to wire racks to cool.

To make the filling, beat butter until fluffy. Add the sugar, peppermint extract and a food colour if desired, beat until smooth. Add milk and mix on high until light and fluffy. Sandwich between cooled cookies.

Store in an airtight container.

Lemon Pound Cake

Serves: 10 | Preparation: 25 min | Cooking: 50-60 min | Difficulty: Easy

INGREDIENTS

3 cups sugar
1 cup butter
7 eggs
3 cups plain flour
1 cup cream
2 tsp Queen Vanilla Bean Paste
2 tsp Queen Natural Lemon Extract

METHOD

Grease an 8 inch tube pan with baking spray.

Cream butter and sugar until light and fluffy. Add eggs, one at a time, beating well after each addition.

Add vanilla and lemon extract, mix well.

Add half the flour, mix well, then add cream and mix well. Add remaining flour and mix until thoroughly combined.

Pour batter into prepared pan and place in a cold oven. Set the oven temperature to 175°C and bake for 50-60 minutes. Cake is done when a skewer inserted into middle of cake comes out clean.

Remove from oven and cool in pan 5 minutes, then transfer to a wire rack to cool completely.

HANDY TIP:

Serve warm with thin vanilla bean cream to really enjoy this classic cake.





Vanilla Shortbread Creams

Serves: 36 | Preparation: 15 min + chilling | Cooking: 12 min | Difficulty: Medium

BISCUITS

250g unsalted butter
150g icing sugar
1 tsp Queen Vanilla Bean Paste
1/4 tsp salt
300g plain flour

FILLING

60g butter
200g icing sugar
1 tsp Queen Vanilla Bean Paste
2-4 tsp milk
1/4 tsp salt

METHOD

Beat butter, sugar, vanilla, and salt until smooth. With mixer on low speed, add flour and mix just until a dough forms.

On a piece of baking paper, form dough into two rectangular logs, approx. 30cm long. Wrap logs in baking paper, and freeze until firm.

Preheat oven to 165°C. Remove dough from freezer.

With a sharp knife, cut dough into 3mm thick slices, and place on a tray lined with baking paper. Allow room for spreading.

Bake for 10-12 minutes, until edges are golden brown. Cool on a wire rack.

For icing, combine butter with icing sugar, vanilla and salt. Beat on high and gradually add 2 teaspoons milk – continue to beat until light and fluffy.

Pipe filling onto half of the cooled shortbread biscuits, sandwich together with the remaining biscuits.

Lemon Cream Roulade

Serves: 8 | Preparation: 30 min | Cooking: 25 min | Difficulty: Easy

CAKE

4 eggs
3/4 cup caster sugar
1 tbsp oil
2 tbsp buttermilk
1 tsp Queen Natural Lemon Extract
3-4 drops Queen Yellow Food Colour Gel
1 cup plain flour
1 tsp baking powder
1/2 tsp salt

FILLING

1 cup whipping cream
1/2 cup caster sugar
115g cream cheese, slightly softened
1 tsp Queen Natural Lemon Extract

METHOD

Preheat oven to 175°C. Grease a 9x13 swiss cake pan and line with baking paper.

In a large bowl, beat eggs for 5 minutes. Properly whipped eggs will lighten in color considerably and have the appearance of yellow cake batter.

With the mixer still running, slowly add sugar and oil to the whipped eggs. Next, add buttermilk, lemon extract and food colour (add food colour gradually until desired colour is achieved).

Sift together flour, baking powder and salt. Slowly add to the liquid ingredients. Mix until well combined.

Pour batter into prepared pan and tilt pan to distribute batter evenly. Bake for 12-15 minutes. Check at 12 minutes. Cake is done when it springs back when pressed with fingers.

Sprinkle a cotton tea towel with caster sugar and rub sugar into the towel with your hands. Terry-cloth towels and towels with texture (such as waffle pattern) are NOT ideal for making cake rolls.

When cake is baked turn it out onto the tea towel – do this without delay! Peel off parchment and immediately roll cake into the tea towel, beginning at the narrow end. Roll tightly and as evenly as possible. Place rolled cake on a wire rack seam-side down and let cool completely.

Pour whipping cream into a large bowl and beat on high speed with an electric mixer. Gradually add in half the granulated sugar and beat until soft peaks form. Add the cream cheese and beat again, gradually adding the rest of the granulated sugar. Add lemon extract and beat until stiff peaks form.

Carefully unwrap/unroll cake, allowing the most tightly rolled end to curl slightly. Frost inside with the lemon cream filling and roll cake tightly. Cut into pieces with a serrated knife and serve.





Chocolate Peppermint Slice

Serves: 16 | Preparation: 25 min | Cooking: 35 min | Difficulty: Easy

BASE

- 140g butter, melted
- 1 cup brown sugar
- 1 egg, lightly beaten
- 1 tsp Queen Vanilla Bean Paste
- 1/2 cup plain flour

PEPPERMINT FILLING

- 2 cups icing sugar, sifted
- 50g copha
- 1/4 cup thickened cream
- 1 tsp Queen Natural Peppermint Extract

TOPPING

- 180g dark chocolate
- 35g copha

METHOD

Preheat oven to 180°C. Grease and line a 20x30cm pan. Combine all ingredients for base and mix well. Pour into prepared pan evenly and tap on bench top to release bubbles of air. Bake for 20-25 minutes, or until firm. Allow to cool.

Place sugar, copha, cream and peppermint extract in a saucepan and heat on medium until melted and smooth. Remove from heat and pour over cooled crust, then refrigerate for 1-2 hours.

Melt together the dark chocolate and copha. Allow to cool slightly and then pour over filling. Allow to set for at least 4 hours.

Remove from refrigerator 15 minutes before cutting into 4cm squares.

Glazed Rum & Raisin Tea Cake

Serves: 8-10 | Preparation: 25 min | Cooking: 60 min | Difficulty: Easy

CAKE

1 cup caster sugar
100g butter, softened
1 tsp Queen Vanilla Bean Paste
1 tsp Queen Natural Rum Essence
1 large egg
1 large egg white, extra
1 3/4 cups plain flour
1 tsp baking powder
1/4 tsp baking soda
1/4 tsp salt
2 tbsp raisins, soaked in warm water for 10 minutes and drained.
1 cup plain fat-free yogurt

GLAZE

1/3 cup sifted icing sugar
1 tsp water
1/2 tsp Queen Natural Vanilla Extract
1/2 tsp Queen Natural Rum Extract

METHOD

Preheat oven to 175°C. Grease and line a loaf pan.

Beat sugar, butter, vanilla bean paste, and rum essence together in a mixer on medium speed until well-blended (about 5 minutes). Add egg and egg white, and beat well.

Combine flour, baking powder, baking soda, and salt, and stir well. Add flour mixture to sugar mixture alternately with yogurt, beginning and ending with flour mixture. Fold through soaked and drained raisins.

Pour the batter into prepared pan. Bake for 1 hour or until an inserted skewer comes out clean.

To prepare glaze, combine icing sugar with water, rum and vanilla. Spread over hot cake, serve while still warm.





04

Evening Eats

Vanilla & Maple Glazed Chicken

Creamy Tomato & Mint Soup

Thai Chicken Risotto

Thai Chicken & Pumpkin Soup

Warm Potato & Mint Salad



Vanilla & Maple Glazed Chicken

Serves: 8 | Preparation: 10 min | Cooking: 1 hour 20 min | Difficulty: Medium

INGREDIENTS

1.5kg free range chicken, rinsed & patted dry
Freshly ground salt and pepper
½ fresh orange
1/3 cup Queen Pure Maple Syrup
1 ½ tsp Queen Vanilla Bean Paste
2 tbsp olive oil
2 tbsp red wine vinegar
1 tbsp chopped fresh thyme
¼ tsp dried chilli flakes

METHOD

Preheat oven to 200°C.

Season the chicken with salt and pepper, then place ½ orange into the body cavity. Place whole chicken into a roasting tin and roast for 60 minutes.

Meanwhile, combine maple syrup, vanilla bean paste, olive oil, vinegar, thyme and chilli in a small bowl and whisk until well combined.

Brush 1/3 of the glaze over the chicken and roast for a further 10 minutes, repeat two more times with the remaining glaze until the chicken is golden brown and shiny.

Remove from the oven and rest for 5 minutes before carving the chicken.

Serve immediately drizzling it generously with the pan juices.

HANDY TIP:

Serve with maple glazed carrots to complete your meal.





Creamy Tomato & Mint Soup

Serves: 8 | Preparation: 15 min | Cooking: 60 min | Difficulty: Easy

INGREDIENTS

- 3 tbsp unsalted butter
- 1 medium onion, finely chopped
- 1 tbsp minced garlic
- 1 tbsp plain flour
- 4 cups peeled, seeded, and coarsely chopped fresh ripe tomatoes (4 to 5 pounds) or 4 cups canned tomatoes with their juice
- 8 cups chicken stock
- 2 tbsp tomato paste
- 1 tsp Queen Natural Peppermint Extract
- 2 cups whipping cream
- Salt and freshly ground black pepper, to taste

METHOD

Melt the butter in a large saucepan over low heat. Add the onion and garlic and sweat, stirring occasionally, until translucent but not browned, about 8 to 10 minutes. Add the flour and cook, stirring, for about 4 minutes. Be careful not to let the flour brown.

Add the tomatoes, chicken stock, tomato paste, and peppermint extract. Increase the heat to high. Bring to a boil, then reduce the heat to maintain a steady simmer. Cook, uncovered, stirring occasionally, until the tomatoes are very soft, about 30 minutes.

Blend soup until smooth, then stir in cream. Simmer, uncovered, stirring frequently, until the soup is heated through. Serve hot.

Thai Chicken Risotto

Serves: 4 | Preparation: 15 min | Cooking: 25 min | Difficulty: Medium

INGREDIENTS

- 1 tbsp peanut oil
- 500g skinless chicken thigh fillets, trimmed, cut into 2cm pieces
- 1 onion, diced
- 1 long red chilli, seeds removed and finely chopped
- 2 cloves garlic, finely chopped
- 2 kaffir lime leaves, stems removed and finely shredded
- 1 1/2 cups (330g) arborio rice
- 1 tbsp Thai red curry paste
- 3 cups chicken stock
- 1 tsp Queen Natural Coconut Essence
- 2 tbsp fish sauce
- 200g green beans, trimmed, chopped

METHOD

Heat the oil in a saucepan over medium-high heat. In batches, add the chicken and cook, turning, for 2-3 minutes until browned. Remove the chicken from the saucepan and set aside.

Reduce heat to medium and add the chopped onion, chilli, garlic and kaffir lime leaves.

Cook, stirring constantly, for 2-3 minutes until the onion is soft, then add the rice and curry paste and cook, stirring to coat the grains, for another minute. Return the chicken to the saucepan.

Add the stock one ladleful at a time, stirring until all the liquid has been absorbed before adding the next batch. Towards end of cooking, test the risotto frequently as the stock runs low, to avoid over-cooking. You may not need to use all of the stock.

Combine coconut essence and fish sauce, add to risotto with beans, and stir well. Cover and stand for 5 minutes.





Thai Chicken & Pumpkin Soup

Serves: 4 | Preparation: 15 min | Cooking: 10 min | Difficulty: Easy

INGREDIENTS

- 1-2 tbsp store-bought green curry paste
- 6 cups (1.5L) salt-reduced chicken stock
- 250g butternut pumpkin, peeled, seeded and cut into thin wedges
- 2 large chicken breast fillets, trimmed and thinly sliced
- 1 bunch broccolini, trimmed and roughly chopped
- 300ml light cream
- 1 tsp Queen Natural Coconut Essence
- 2 tsp fish sauce
- 1 tsp lime juice
- 2 tsp small basil leaves
- 2 tsp coriander leaves

METHOD

Heat a large saucepan over medium-low heat. Add the curry paste and stir-fry for 30 seconds or until fragrant. Add the chicken stock and bring to a simmer.

Add the pumpkin and cook for 4 minutes or until just tender. Add the chicken, broccolini and cream. Cook, stirring regularly, for 4 minutes or until the chicken is cooked through and the broccolini and pumpkin are tender. Stir through the coconut essence, fish sauce and lime juice and cook for a further minute.

Divide between serving bowls and sprinkle with basil and coriander leaves.

Warm Potato & Mint Salad

Serves: 4 | Preparation: 5 min | Cooking: 20 min | Difficulty: Easy

INGREDIENTS

1kg potatoes
1 cup fresh lemon juice
1/2 cup olive oil
3 tsp chopped parsley
1 tsp Queen Natural Peppermint Extract
3-4 red shallots, sliced finely
Salt and pepper to taste

METHOD

Boil the potatoes until just tender. Allow to cool slightly, peel and cube.

Combine olive oil, lemon juice, parsley, peppermint extract and shallots in a small bowl. Pour over potatoes while they are still warm, season with salt and pepper to taste and mix gently till dressing is evenly distributed.

HANDY TIP:

Serve this easy salad with our Vanilla & Maple Glazed Chicken on page 50.



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