

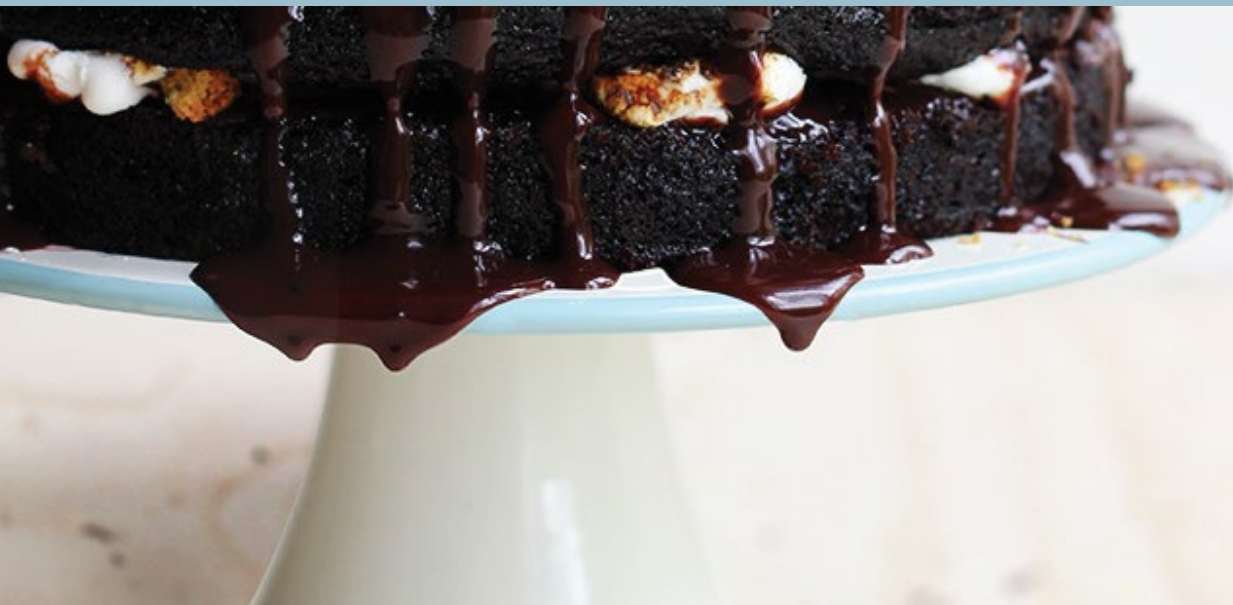


QUEEN

- EST 1897 -

Easter Baking

- LET'S HOP TO IT -





Queen Organic Vanilla Bean Paste with Seeds

This year, why not try our Vanilla Bean Paste in your baking. Made with organic vanilla beans, Queen Vanilla Bean Paste gives your treats a strong, pure vanilla flavour plus those lovely vanilla bean flecks. One teaspoon replaces one teaspoon of Queen Vanilla Bean Extract, or even a whole vanilla pod! It's our secret ingredient in all of these delicious recipes, we hope you enjoy them.



Did someone say hot cross buns?
Yes it's that time of year again...

Easter!

With such perfect autumn weather upon us, why not enjoy a few hours in the kitchen baking treats the whole family will love, after all nothing beats the smell of Vanilla Glazed Hot Cross Buns fresh from the oven.

For those of you that have a sweet tooth, read on to discover recipes filled with colour, fun and importantly, chocolate. From Cheesecake Filled Easter Eggs & Macaroon Nests to decadent layer cakes and a Flourless Chocolate Cake with Nutella Mousse, we're sure of one thing – all cravings will be satisfied! Now, with so many reasons to bake, why not flip the pages, fire up the oven and hop to it!



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Vanilla Bean Glazed Choc Chunk Hot Cross Buns

Serves: 20 | Preparation: 2 hrs | Cooking: 30 mins

BUNS

3 1/3 cups plain flour
20g dry yeast
1/2 cup caster sugar
3 tsp ground cinnamon
1/2 tsp ground nutmeg
1/2 tsp ground cloves
A pinch of salt
50g butter, melted
2 large eggs
2 tsp Queen Vanilla Bean Paste
1 cup (250ml) milk
150g dark chocolate, roughly chopped
1 cup raisins or sultanas

CROSSES

1/4 cup (40g) plain flour
2 tbs water

GLAZE

1/2 cup sugar
1/2 cup water
1 tsp Queen vanilla bean paste

METHOD

Combine flour, yeast, sugar, spices and salt in a large bowl and mix until combined.

In a separate bowl, whisk cooled melted butter, eggs, vanilla and milk. Make a well in flour mixture and pour in liquid. Mix from the centre, gradually mixing in more flour until a sticky, soft dough forms. Place on a floured surface and knead for 5 minutes until smooth.

Transfer dough to a large bowl, cover with cling wrap and set aside to rise for 60 minutes on the benchtop. Once risen, turn dough onto lightly floured benchtop and gently knead in raisins/sultanas and chocolate. Return to the bowl, cover and allow to rise for another 30 minutes.

Preheat oven to 180°C. Line a large baking tray with non-stick baking paper. Roll dough into 20 equal-sized balls and place on baking tray close together in a circle.

Prepare crosses by combining flour and water until smooth, then transfer to a snap lock bag with the corner cut or piping bag and pipe crosses onto the buns. Set aside to rise for a final 30 minutes, then bake for 25-30 minutes until golden.

Prepare vanilla glaze by combining water and sugar in a small saucepan and bring to the boil. Reduce heat and simmer until sugar has dissolved, remove from heat and mix through vanilla bean paste. Brush over buns immediately after removing them from the oven. Allow buns to cool slightly then serve with butter.



Heavy with vanilla, spice, chocolate and raisins, these are our Hot Cross Buns with the lot!





Coloured Easter Eggs

Serves: 6 | Preparation: 10 mins + drying

INGREDIENTS

6 fresh, raw eggs
1 tsp white vinegar
Queen Liquid Food Colours
1 cup hot water

METHOD

Cover bench area with paper towels or newspaper.

In a heatproof bowl or jug, combine hot water, vinegar and desired food colouring. Use more colour for intense shades and less for soft pastel coloured eggs.

Use tongs or a slotted spoon to submerge uncooked eggs for approximately 5 minutes. Turn to achieve even coverage or to create gradients of colour.

Transfer eggs to a baking rack to dry. Refrigerate once dry and bring to room temperature before baking in Italian Easter Bread recipe.

Discover (or rediscover) the tradition of coloured eggs this Easter. They're the centrepiece of our Italian Easter bread recipe (see page 6) but are just as nice served boiled with buttered toast soldiers as well.

Italian Easter Bread

Serves: 12 | Preparation: 20 mins + 2.5 hrs raising | Cooking: 20 mins

INGREDIENTS

1 ¼ cups (300ml) milk
75g unsalted butter
2 ¼ tsp instant yeast
Pinch of salt
2 eggs, lightly beaten
1 tsp Queen Natural Vanilla Extract
½ tsp Queen Natural Orange Extract (Optional)
½ cup (100g) caster sugar
3-4 cups plain flour

TO FINISH

1 egg, lightly whisked
1 tsp water
Dr. Oetker Sugar Strands
6 coloured, uncooked eggs at room temperature

METHOD

Combine milk and butter in a small saucepan over low heat. Heat until butter is melted then allow to cool until mixture is warm, not hot.

Place yeast, salt, eggs, vanilla, orange extract (optional) and sugar in the bowl of a stand mixer. With the flour guard attached, add warm milk and half of flour. Knead with a dough hook until combined then add remaining flour gradually until dough starts to pull away from sides of mixer, not all flour may be required. Knead for 3-5 minutes until smooth and elastic.

Place dough in a large, lightly oiled bowl and turn to cover with oil. Cover with cling wrap set aside to raise for 60-80 minutes.

Deflate the dough with a fist then transfer to a lightly floured benchtop and gently shape into a rectangle of even thickness. Cut into 12 even sized pieces.

Roll dough pieces to form 2.5cm wide ropes, approximately 30cm long and twist two length together then shape to make a circle. Pinch ends together to seal and place on baking trays lined with non-stick baking paper, ensuring each circle has plenty of space to raise and spread. Once all circles have been rolled, cover trays with cling wrap and set aside on the bench to raise for 60 minutes until doubled in size.

Preheat the oven to 180°C. Combine egg and water, then brush lightly over bread. Top with sprinkles and gently place an uncooked, coloured egg in the centre of each bread. Bake for 20 minutes until golden. Allow to cool slightly before serving.

Perfect for an Easter brunch, this rich, slightly sweet bread pairs wonderfully with coffee and fresh fruits.



Tip: To store, remove cooked eggs from breads and refrigerate separately, then add back to breads before serving. Store cooled breads in an airtight container in the pantry.



CAKE

- 1 ¾ cups plain flour
- 2 cups caster sugar
- ¾ cup cocoa powder
- 2 ½ tsp baking soda
- 1 cup buttermilk
- ½ cup canola oil
- 2 eggs
- 1 tsp Queen Vanilla Bean Paste
- 1 cup hot water
- 1 tsp Queen Coffee Extract

GANACHE

- 150g dark chocolate
- ½ cup Queen Glucose Syrup
- ½ cup double cream
- ½ tsp Queen Chocolate Extract (optional)

TOPPING

- 4 butternut snap cookies, crushed
- 300g marshmallows
- Easter eggs (optional)

Toasted Marshmallow Chocolate Cake

Serves: 12 | Preparation: 60 mins | Cooking: 35 mins

METHOD

Preheat oven to 180°C. Grease and line 2 x 18cm cake tins.

Place flour, sugar, cocoa powder and baking soda in a large bowl and whisk to combine. In a small jug, whisk together the buttermilk, oil, eggs and vanilla.

Add buttermilk mixture to dry ingredients and stir with a wooden spoon until just combined. Add hot water and coffee extract to batter and stir until everything is well combined.

Divide batter evenly between the two tins, and bake for 30-35 minutes, or until an inserted skewer comes out clean. Leave cake to cool in the tins for 30 minutes. Remove and place on a wire rack to cool completely. Wrap in clingwrap and refrigerate for up to 2 days if preparing ahead.

To make ganache, break up the chocolate and place in a heat-proof bowl. In a small saucepan, heat the glucose syrup and cream until it just comes to a simmer. Turn off the heat, and pour the mixture over the chocolate. Leave to sit for a minute, and then add chocolate essence then stir gently until the chocolate is melted and the mixture is smooth.

To assemble the cake, level off the cake layers if they are domed and then slice each cake into two layers.

Place one layer onto a serving dish, and pour over just under a quarter of the cooled ganache. Spread to the edge, and then scatter over a quarter of the cookies and marshmallows, tearing the marshmallows in half to distribute.

If desired, torch the marshmallows carefully using a kitchen blow torch. Repeat layering until all cake layers are assembled. Finish by allowing the ganache drip down the sides of the cake and add any leftover crumbs. Decorate with coloured Easter eggs.

The secret to this spectacular cake is to prepare the components ahead of time. Then all that's left to do is assemble and dazzle your guests with your baking talent!

Pastel Rainbow Cheesecake

Serves: 10 | Preparation: 20 mins + 60 mins freezing + 4 hrs chilling

INGREDIENTS

125g sweet biscuits
60g butter, melted
2 tsp brown sugar
Pinch salt
400g full-fat cream cheese, softened
 $\frac{3}{4}$ cup of icing sugar
2 tsp lemon juice
2 cups thickened cream
2 tsp Queen Vanilla Bean Paste
20g powdered gelatine
3 tbsps boiling water
Queen Food Colour Gels, in blue, red and yellow
Whipped cream, to decorate
Dr. Oetker Neon Sugar, to decorate

METHOD

Process biscuits, salt and brown sugar in a food processor until fine. Gradually add melted butter and stir until well combined. Press into the base of a 9 inch (23cm) springform pan lined with baking paper on the base only. Use the back of a spoon to smooth out and flatten.

Prepare cheesecake filling by creaming softened cream cheese and icing sugar until smooth. Gradually add lemon juice and vanilla bean paste and mix until smooth. Add cream and mix until smooth. Sprinkle gelatine over boiling water and mix to dissolve. Mixing constantly, gradually add to cheesecake mixture in a thin stream and mix until well combined.

Divide cheesecake mixture equally into four bowls and tint with food colour using a toothpick to adjust colour intensity.

Pour blue mixture over biscuit base and freeze for 20 minutes, ensuring the layer is completely frozen before adding the next layer (do not chill bowls of coloured mixture, keep on bench until ready for layering). Repeat with remaining layers then after the final freezing period, refrigerate for 4 hours.

Once firm, gently release the tin and garnish with whipped cream and coloured sugar.

Why not make this rainbow cheesecake the grand ending to a perfect meal!





Giant Chocolate Speckled Egg Cake

Serves: 8 - 10 | Preparation: 120 mins | Cooking: 25 mins

CAKE

65g cocoa powder
200g plain flour + 3 tbsp cornflour,
triple sifted
½ tsp salt
1 tsp bicarbonate soda
¼ tsp baking powder
115g unsalted butter, at room temperature
1 ½ cups caster sugar
2 large eggs, at room temperature
½ tsp Queen Vanilla Bean paste
½ cup water
½ cup milk

FILLING

100g butter, softened
150g milk chocolate, melted
3 cups icing sugar, sifted
1 tbsp milk
1 tsp Queen Organic Vanilla Bean Paste
1 tsp Queen Chocolate Extract (optional)

OUTER ICING

300g butter, softened
4 ½ cups icing sugar, sifted
1 tsp Queen Vanilla Bean Paste
Queen Blue & Green Gel Food Colours

SPECKLE EFFECT

3 tsp Queen Natural Vanilla Extract
2 tsp cocoa powder

Rise to the baking challenge of this giant, fun cake. Its bright speckled appearance will be the star of your Easter celebrations!

Method

CAKE

Preheat oven to 180°C, line 2 x 8 inch/20cm round cake tins. Sift cocoa powder, flour, salt, bicarb soda & baking powder in a bowl.

Beat butter & sugar until smooth & creamy, then add vanilla & eggs one at a time & beat until fully incorporated.

Combine water & milk. Stir flour mixture into butter, then add the milk and mix until smooth. Pour mixture equally into prepared tins. Bake for 25 minutes. Allow to cool in tin for 5 mins, then place on a wire rack & cool completely before icing. Alternatively, chill overnight for easier carving and icing.

FILLING & ASSEMBLY

Beat butter until light & fluffy, then gradually add sifted icing sugar & beat until smooth & pale. Gradually add melted chocolate, vanilla, chocolate essence & milk. Beat until smooth.

Using a long serrated knife, level the top of the cakes and stack on top of each other. Cut cakes in half, across the diameter of the cake, ensuring the cut is off centre, to create two smaller pieces & two larger pieces.

Spread icing on the base of one of the larger pieces, then sandwich to the second larger

piece. Stand sandwiched cake on its side on a board or cake stand. Ice the base of the smaller cake pieces & place each half on either side of the large pieces, so that the two larger pieces are in the middle & the two smaller pieces are on the outside. If the pieces slide or fall over, place cake and icing in the fridge to firm up a bit before continuing.

Place cake in the fridge to chill for at least 1 hour, then trim outer edges of the cake to resemble an egg shape - cut slightly narrower & lower on one end & wider & higher on the other end of the cake). Return cake to the fridge while preparing outer icing.

OUTER ICING

Beat butter until light & fluffy then gradually add sifted icing sugar and vanilla. Beat until smooth & pale. Mix two parts of blue gel colour with one part green colour, mix well. Carefully add mixed colour to icing until desired colour is achieved.

Use an offset spatula to 'crumb coat' the outside of the cake with one layer of icing. Chill for half an hour. Cover entire cake with another layer of icing until a smooth egg shape is achieved. Chill again until ready to speckle.

Method

SPECKLE

Mix vanilla & cocoa powder together in a small bowl. Cover area around cake with lots of baking paper to protect surfaces while speckling cake.

Dip the tip of a stiff paintbrush into the mixture & practice flicking the bristles with fingertips to create a speckle effect, before moving to the cake. Create speckled effect to desired level. Once complete, chill cake until ready to serve. Remove from fridge 30 minutes before serving to allow cake to soften slightly & allow ease of slicing.

~ Recipe by Raspberri Cupcakes





Holy Nutella mousse!
This cake is a chocoholics dream!

Flourless Chocolate Cake with Nutella Mousse, Raspberries & Honeycomb

Serves: 8 | Preparation: 20 mins | Cooking: 35 mins

CAKE

200g dark cooking chocolate
150g butter

2 tsp Queen Vanilla Bean Paste
½ cup caster sugar
2/3 cup almond meal
4 eggs, separated
pinch of salt

TOPPING

½ cup cream
¼ cup Nutella
¼ cup sour cream
1 cup raspberries
1 honeycomb bar, smashed

METHOD

Preheat oven to 180°C and grease and line an 8 inch/20 cm cake tin.

Place chocolate and butter in a heatproof mixing bowl and microwave in 30 second intervals, mixing in between until melted and smooth. Once melted, add sugar, Vanilla Bean Paste and almond meal and stir well to combine.

Separate eggs and place egg whites into a large mixing bowl. Gradually stir egg yolks into chocolate. Whisk egg whites with a pinch of salt until stiff peaks form. Fold gently through chocolate batter, until there are no white streaks remaining.

Pour batter into cake tin and bake for 30-35 minutes, or until the cake is risen and only just wobbles when gently shaken. A skewer will come out with a lot of crumbs on it. Set aside to cool completely.

Once cake is completely cool, prepare mousse. Whip cream, Nutella and sour cream together in a bowl or mixer until soft peaks form. Tip generously over cake and scatter with raspberries and honeycomb to finish.

~ Recipe by The Sugar Hit.

Hot Cross Bun Eclairs

Serves: 18 | Preparation: 70 mins | Cooking: 40 mins

CHOUX PASTRY

175 ml water
85g salted butter
1 tbsp sugar
1 cup plain flour
4 large eggs
For egg wash:
1 egg & pinch of salt

FILLING

1 cup milk
4 tbsp cornflour
1 cup caster sugar
2 eggs + 4 egg yolks
60g butter
1 tsp cinnamon
½ tsp mixed spice
¼ tsp nutmeg
2 tsp Queen Vanilla Bean Paste

TO FINISH

120g + 100g white chocolate
4 tbsp cream
½ tsp cinnamon
¼ cup currants

METHOD

Choux Pastry – Preheat oven to 220°C. Line two baking sheets with baking paper. Combine water, butter & sugar in a saucepan over medium heat. Bring to a boil & stir occasionally. At boil, remove from heat & sift in the flour, stirring to combine completely.

Return to heat & cook, stirring constantly until the batter begins to pull away from the pan. Transfer to a large mixing bowl & stir with a wooden spoon for 1 minute. Add 1 egg & mix well until mixture appears dry. Repeat with remaining eggs.

Transfer batter to a pastry bag fitted with a large open tip. Pipe 10cm x 2cm éclairs on the baking sheets and brush with egg wash. Bake for 15 minutes until puffed, golden. Lower to 170°C & bake for 25 minutes until completely dry. Cool completely before filling. If preparing ahead, freeze cooled éclairs, then thaw and reheat in the oven at 170°C to re-crisp. Cool éclairs before filling.

Filling – Dissolve cornflour in ¼ cup milk. Place remaining milk & sugar in a large saucepan & bring to the boil. Remove from heat, allow to cool slightly. Beat egg & egg yolks into cornflour mixture. Pour ¼ of hot milk into egg mixture, whisking constantly so that the eggs do not begin to cook.

Return saucepan of milk to heat. Pour in hot egg mixture, whisking continuously until mixture thickens and boils. Remove from heat, add butter, spices and vanilla. Strain for lumps then cover with cling wrap to prevent a skin forming. Chill for at least two hours.

~ Recipe by Raspberri Cupcakes.



Assembly – Slice éclairs horizontally into one side, leaving the other side attached. Pipe cream filling into the hollow of each pastry & chill filled pastries while preparing glaze.

In a small saucepan, heat 120g chocolate, cinnamon & cream on low heat, stirring until smooth. Allow to cool for a few minutes. Dip the top of each filled éclair into the melted mixture, allowing the excess to drip off. Place on a wire rack to set.

Melt additional white chocolate and pipe white crosses over the top of each éclair, finish with currants and chill until ready to serve.



Cheesecake Filled Easter Eggs

Serves: 6 | Preparation: 30 mins | Cooking: 5 mins

INGREDIENTS

6 medium hollow Easter eggs
150g cream cheese, softened
¼ cup icing sugar, sifted
½ tsp lemon juice
½ tsp Queen Vanilla Bean Paste
½ cup thickened cream
1 passionfruit, pulped
1 tbsp apricot jam
15g unsalted butter

.....
Could anything be more festive than an Easter egg filled with fluffy cheesecake filling and tart passionfruit 'yolk'? These are an easy make-ahead dessert and a fun activity to make with the kids too!
.....

METHOD

Using a small serrated knife, carefully remove the tops of the chocolate eggs. To make a straighter cut, heat the knife under warm water first. Once complete, place chocolate eggs in the fridge while preparing cheesecake filling. Egg cups or an egg carton work well for this.

Place cream cheese, icing sugar, lemon juice & vanilla bean paste in a large mixing bowl & beat on high with an electric mixer until the mixture is smooth & fluffy, about 3-4 minutes. Set aside.

Whip thickened cream in a separate mixing bowl to stiff peaks, taking care not to over whip. Gently combine whipped cream into cream cheese mixture until smooth. Carefully spoon or pipe mixture into prepared chocolate shells. Chill eggs in fridge for at least 30 minutes to allow filling to set.

While eggs are chilling, prepare the 'yolk'. Strain passionfruit pulp to remove the seeds & place in a small saucepan with the apricot jam & butter. Gently heat on low, whisking until the butter melts & the mixture is smooth. Remove from heat & allow to cool for 5 minutes. Refrigerate until it slightly thickened.

Using a small spoon, carefully scoop out a hole in the centre of each cheesecake, about 1 cm deep & wide. Fill hole with some of the chilled passionfruit sauce & return the eggs to the fridge to chill again for at least 30 mins. Remove eggs from the fridge about 10 minutes before serving. Eggs can be made 2-3 days in advance, simply store in an airtight container covering the eggs in cling wrap to prevent drying out.

~ Recipe by Raspberri Cupcakes.

Easter Bunny Carrot Cakes

Serves: 8 -10 | Preparation: 60 mins | Cooking: 35 mins

CARROT CAKE

4 eggs
1 1/3 cup brown sugar
1 1/3 cup vegetable oil
1 tsp Queen Organic Vanilla Bean paste
2 2/3 cup plain flour
2 tsp baking soda
2 tsp cinnamon
2/3 cup (100g) pecans, chopped
2 cups grated carrot
1/2 cup sour cream

ICING

150g butter, softened
150g cream cheese, softened
3 cups icing sugar
1 tsp Queen Vanilla Bean Paste
220g white chocolate
Queen Red, Yellow and Green gel food colours

METHOD

Preheat oven to 160°C and grease and line a 32x20cm rectangle baking tin.

Place eggs, sugar, vegetable oil and vanilla into a large bowl and whisk with electric beaters for about 2 minutes or until very well combined. Add flour, baking soda, cinnamon, pecans and carrot. Stir until combined then add sour cream and mix until no streaks remain.

Tip batter into prepared tin and smooth the top. Bake for 30-35 minutes or until an inserted skewer comes out clean. Set aside to cool for 15 minutes and then turn out onto a rack to cool completely.

For icing, beat butter until pale and fluffy. Add cream cheese and beat again until completely incorporated. Add icing sugar and vanilla. Mix on low to combine, then beat until thick and smooth.

Spread icing evenly over the completely cooled cake, refrigerate to set.

While icing sets, melt white chocolate in a microwave safe bowl on medium in 30 second intervals, mixing in between until smooth. Divide a quarter into in a small bowl and tint pale green using a toothpick. Tint the larger amount orange, using red and yellow food colour gels.

Slice the cake in half vertically down the middle, and then slice each half into long, thin triangles. Pipe coloured chocolate to create carrots and carrot tops, then refrigerate to set. Serve with a cuppa and enjoy!

Hippity hop! A lovely moist, sour cream pecan carrot cake is lifted to new heights with creamy icing and fun carrot designs on top.





Serve these pretty confections as an after-dinner mint or wrap them up for a delightful edible gift.

Pretty Peppermint Creams

Serves: 32 | Preparation: 30 mins | Cooking: 2 mins

INGREDIENTS

4 cups icing sugar
2 tbsp butter, softened
3 tbsp thickened cream
2 tsp Queen Natural Peppermint Extract
1 tsp Queen Vanilla Bean Paste
440g white cooking chocolate
Queen Food Colour Gels,
as desired

METHOD

Place 1 cup of icing sugar and butter into a large bowl or stand mixer and beat until a smooth paste forms. Add remaining sugar, peppermint extract, vanilla and cream then continue beating. The mixture will seem dry at first, but should eventually come together in a thick paste/dough.

Take two teaspoon-sized balls of the mixture, roll and place on a lined baking sheet. Gently press down to about the size of a 20c coin. This should make about 32. Place in fridge for at least 3 hours.

When discs are chilled, melt chocolate in a microwave safe bowl in 30 second intervals, stirring in between until smooth. Divide chocolate between small bowls and tint to desired colours using a small amount of food colour of choice. Use a toothpick to gradually add colour to chocolate.

Working quickly, dip discs into the chocolate using a fork, allowing the excess chocolate drip away before placing them on a lined baking sheet or cooling rack. Once all discs are coated, place in the fridge to chill and set for at least 3 hours.

If the chocolate has spread too much, use a round cookie cutter to neaten the edges of the discs after setting. Store in an airtight container in the refrigerator for up to two weeks.

Snowball Marshmallow Brownies

Serves: 12 | Preparation: 30 mins | Cooking: 35 mins

BROWNIE

125g salted butter, melted
1 cup caster sugar
½ cup brown sugar
½ cup cocoa
2 eggs
1 tsp Queen Vanilla Bean Paste
Pinch salt
1 cup plain flour
1 tsp baking powder
¾ cup milk choc chips

MARSHMALLOW ICING

2 egg whites
½ cup caster sugar
¼ tsp cream of tartar
Pinch salt
½ tsp Queen Vanilla Bean Paste

COLOURED COCONUT

2/3 cup desiccated coconut
4-6 drops of Queen liquid food colours

METHOD

Brownie – Preheat oven to 180°C. Line a 10 inch square tin or large rectangular baking/casserole dish with baking paper.

Combine melted butter, sugars, cocoa, vanilla & salt then whisk to combine well. Add eggs & whisk, working quickly to incorporate into mixture. Sift in flour & baking powder to chocolate mixture, then add chocolate & mix to combine. Pour batter into the prepared tin & bake for 25-35 minutes or until just set. Allow to cool in tray at room temperature.

Icing – Fill a medium saucepan with 1 inch of water & bring to a simmer. Place all icing ingredients into a large stainless steel bowl over saucepan of simmering water. Whisk egg white mixture constantly until the sugar has dissolved & mixture is hot to the touch. This should take about 5-7 minutes.

Whisk mixture using a mixer or hand held beaters on medium speed for 1-2 minutes before whisking on high for another 5 minutes until glossy peaks form.

Coconut & Assembly – Place coconut in a small plastic container. Add one drop of food colouring at a time, closing the lid & shaking the container well between each addition of food colouring until desired colour is reached.

Cover brownie with marshmallow icing using a spatula or knife. Sprinkle coloured coconut on top in three panels & refrigerate until ready to serve. Cut into squares or small rectangles to serve.

Creamy marshmallow and pretty coloured coconut take the regular brownie to a whole new level of deliciousness!





Sweet and simple, these chewy cookies have a creamy strawberry filling and make a wonderful addition to the Easter table, especially for those that can't eat chocolate.

Chewy Easter Sandwich Cookies

Serves: 40 | Preparation: 10 mins | Cooking: 20 mins

BISCUITS

2 $\frac{3}{4}$ cups flour
1 tsp baking soda
 $\frac{1}{2}$ tsp baking powder
Pinch salt
225g butter, softened
1 $\frac{1}{2}$ cups sugar
1 egg
2 tsp Queen Natural Vanilla Extract
Queen Food Colour Gels –
Green, Red, Yellow

ICING

250g butter, softened
1 tsp Queen Natural Strawberry Essence
2 cups icing sugar, sifted

METHOD

Preheat oven to 180°C and line two baking trays with non-stick baking paper.

Cream butter and sugar until pale, fluffy and the sugar has dissolved then add egg and vanilla, mixing well to combine.

Sift flour, baking soda, baking powder and salt together, then add to butter mixture and mix until combined.

Separate dough mixture evenly into three bowls and add food colour gel using a toothpick until desired shades are achieved. Spoon teaspoons of dough into balls and place on trays approx. 5cm apart. Bake for 8-12 minutes then allow to cool slightly on baking tray before transferring to a wire rack to cool completely.

To prepare icing, cream butter until pale and fluffy, approximately 5-6 minutes. Add Strawberry Essence and icing sugar and gently mix to combine, then increase speed and mix until well combined. Spoon or pipe icing onto half of biscuits and top with remaining cookies. Store in an airtight container for up to 5 days.

Macaroon Easter Nests

Serves: 10 | Preparation: 10 mins | Cooking: 20 mins

INGREDIENTS

1 cup sweetened condensed milk
1 large egg white
2 tsp Queen Vanilla Bean Paste
Pinch salt
3 ½ cups shredded coconut
1 cup peanut butter or Nutella
Coloured chocolate Easter eggs
Dr. Oetker Sugar Strands, to decorate

METHOD

Preheat oven to 160°C and line a large baking tray with baking paper.

Combine sweetened condensed milk, egg white, vanilla bean paste and salt in a large bowl. Stir until well combined. Add shredded coconut and mix well.

Spoon two tablespoons of mixture into balls and place on baking tray. Gently flatten and indent middle with your thumb to make a nest shape.

Bake for 15-20 minutes until golden. Remove from oven and gently re-press the middles to ensure enough space for the filling. Allow to cool for 5 minutes then transfer to a wire rack to cool completely.

To serve, dollop peanut butter in the middle of each nest and decorate with Easter eggs and sprinkles. Store in an airtight container for up to 3 days.

These gluten free treats are so easy to make, even the kids can help!

Chewy coconut macaroons, creamy peanut butter & crunchy Easter eggs. Yum!



INGREDIENTS

18 miniature pears
150g caster sugar
1 cinnamon quill
1 tbsp Queen Vanilla Bean Paste
1 mint tea bag
2 cups water
1 packet sweet shortcrust pastry
4 eggs, separated
4 tbsp caster sugar
250g mascarpone cheese



Vanilla Poached Pear Mascarpone Tart

Serves: 8 | Preparation: 60 mins | Cooking: 45 mins

METHOD

In a medium heavy based saucepan, combine caster sugar, cinnamon, vanilla, tea bag and water and heat on low heat until the sugar dissolves. Remove poaching liquid from heat and set aside.

Peel pears leaving the stem intact. To core pears without cutting them in half, turn the pears upside down and using a sharp thin knife gently cut around the core of the pear at the base then using a small spoon remove the flesh that was cut and scoop out the seeds from the core. Place each pear in poaching liquid to prevent browning.

Remove tea bag from poaching liquid and discard, then cover pears and liquid with a round of baking paper. Place saucepan on a low heat and simmer without boiling until the pears have softened (about 15-20 minutes). Remove from heat and carefully remove pears. Allow pears & syrup to cool, then place together in a container and chill until ready to serve.

Grease a 22cm removable base tart tin. Carefully line the tart tin with the pastry and then place in the fridge to rest for 30 minutes. Preheat fan forced oven to 160°C.

Line pastry with baking paper then fill to top with baking weights or rice. Blind bake for 15 minutes until pastry is golden underneath paper. Remove paper and weights and bake for a further 5 minutes. Remove from oven and set aside to cool.

While tart cools, beat egg yolks and caster sugar together until pale yellow and thickened. In a separate bowl beat egg whites until stiff peaks form. Add the mascarpone to the egg whites and stir through until just blended. Add egg yolk mixture and fold through with a wooden spoon until just combined. Set aside.

Assemble tart right before serving. Spoon mascarpone cream into the tart case and top with the poached pears, drizzle with poaching syrup and serve immediately.

~ Recipe by Chew Town.

This tart is easy to prepare ahead, simply assemble before serving. It is as elegant as it is delicious, rich with notes of vanilla, pear and cinnamon.

Tim Tam Easter Truffles

Serves: 10 | Preparation: 10 mins + chilling | Cooking: 20 mins

INGREDIENTS

165g white chocolate Tim Tams
200g cream cheese
1 tsp Queen Natural
Coconut Essence
1 tsp Queen Natural
Vanilla Extract
200-300g white cooking
chocolate
Queen Food Colour Gels
Snap lock bags, for piping

METHOD

Combine biscuits, coconut essence, vanilla and softened cream cheese in a food processor and process until a smooth dough forms. Refrigerate for 2 hours to firm mixture.

Once mixture has firmed, scoop mixture into tablespoon sized balls and shape to resemble Easter eggs. Place eggs on a baking tray lined with baking paper and once all formed, refrigerate for 20 minutes until firm.

Once eggs are firm, melt 200g white chocolate in a microwave safe bowl for 30 second intervals, stopping to mix well, until fully melted. Use two spoons to dip egg into the chocolate until fully coated, shake to remove excess then transfer to baking tray. Repeat with remaining eggs and refrigerate until chocolate is hard.

Melt remaining chocolate and working quickly, separate into four small bowls and tint desired colours using a toothpick. Mix well then transfer to a snap lock bag. Remove eggs from refrigerator and snip corner of filled snap lock bags to pipe chocolate decorations over top of eggs. Keep chilled in an airtight container until ready to serve.

These truffles are a great afternoon activity with the kids. Get them to help shape the mixture, dip into white chocolate and pipe pretty patterns on top!





Easter Baking

- LET'S HOP TO IT -

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