PREP: 15 min
COOK: 25 min
SERVES:24

# Creamy Vanilla Bean Slice

This slice is so simple but beautifully fragrant with our organic vanilla. The perfect thing for a mid-morning snack, or as an after school saviour. Be warned - it's sweet and addictive!

## Ingredients

**Base**

60g butter
1 cup (160g) brown sugar
1 egg
3/4 cup (110g) plain flour
1/2 tsp baking powder
1/2 tsp salt
2 tsp Queen Madagascan Vanilla Bean Paste

**Icing**

80g butter
2/3 cup (100g) icing sugar

## Method - Base

**STEP 1**

Preheat oven to 160C (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).

**STEP 2**

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.

**STEP 3**

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

**STEP 4**

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

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## Ingredients

1 tsp Queen Madagascan Vanilla Bean Paste

## Method - Icing

**STEP 1**

Beat all the ingredients together in the bowl of an electric mixer until light and fluffy.

**STEP 2**

Spread on top of the cooled slice.

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