PREP: 30 mins + chilling
COOK: 15 mins
SERVES: 24

Wagon Wheel Slice Recipe

Nostalgia has never tasted so sweet with this wagon wheel inspired slice! Buttery shortbread, berry jam, billowy mashmallow and rich chocolate. This slice is a party favourite for all ages!

Ingredients

Base

60g butter, melted
1/3 cup (75g) caster sugar
1 egg, beaten
1 tsp Queen Fairtrade Vanilla Bean Extract with Seeds
1 cup + 2 tbsp (175g) plain flour
¼ tsp baking powder
Pinch salt
1/3 cup (80ml) raspberry jam

Marshmallow

1/2 sachet Queen Gelatine Powder

Method - Base

STEP 1

Preheat oven to 160°C (fan forced). Grease a 16cm x 26cm slice tin. Line base and sides with baking paper, allowing baking paper to extend 2cm beyond the side of the tin.

STEP 2

In a medium saucepan, melt butter over a low heat. Increase the heat and allow butter to become frothy, stirring constantly until butter starts to brown. Set aside to cool slightly.

STEP 3

Pour cooled butter into a large bowl. Add sugar, egg and Vanilla Bean Extract and mix well. Add flour, baking powder and salt and stir until dough comes together. Press mixture into prepared pan. Bake for 15 minutes or until golden. Spread warm base with jam.

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Ingredients

½ cup (125ml) water

½ cup (110g) caster sugar

½ cup (75g) sifted icing sugar

1 tsp Queen Madagascan Vanilla Bean Paste

Chocolate

185g dark chocolate

50g butter

Method - Marshmallow

STEP 1

Place water in a medium saucepan and sprinkle with Gelatine Powder. Allow to sit for 10 minutes to bloom, without stirring. After 10 minutes, whisk gelatin mixture with a fork.

STEP 2

Add sugar to gelatine mixture and dissolve gently over low heat, increase to a medium heat without stirring for 5 minutes. Remove from heat, allow to cool to room temperature and mix in icing sugar.

STEP 3

In a large, deep bowl, beat with an electric mixer until thick and white, up to 5 minutes. Add Vanilla Bean Paste and beat until well combined. Spoon mixture over base and refrigerate to set.

Method - Chocolate

STEP 1

Place chocolate and butter in a small, heatproof bowl. Place bowl over a saucepan of simmering water over low heat, ensuring the bowl doesn't touch the water. Stir gently until chocolate and butter has melted and is smooth. Pour over marshmallow and smooth with a knife.

STEP 2

Refrigerate for 2 hours or until set. Stand at room temperature for 5 minutes before cutting into pieces and serving.

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