



PREP: 30mins  
COOK: 1-2hrs  
SERVES:8

## Snickers Vanilla Slice

A sweet and salty treat, Emelia takes us through her Snickers Vanilla Slice.

### Ingredients

#### Vanilla Peanut Butter Custard & Slice

2 sheets of puff pastry  
90g corn flour  
150g caster sugar  
1.5 TBSP Organic Vanilla Extract  
400g milk  
500g cream  
200g smooth peanut butter  
50 g butter  
4 egg yolks  
2 gelatin leaves, bloomed in iced water

### Method - Vanilla Peanut Butter Custard & Slice

#### STEP 1

Preheat the oven to 180C.

#### STEP 2

Place the puff pastry on a baking paper lined tray and top with a second piece of baking paper. Add another tray on top of the puff pastry to weigh down whilst baking. Bake the pastry for 20-25 minutes or until a deep golden brown.

#### STEP 3

Line a 9 inch square baking dish with cling film. Trim one piece of pastry to fit the base of the baking dish and place in the bottom.

#### STEP 4

Why not take a photo and share your version with us.  
Tag **#queenfinefoods** on Instagram or post to our **Facebook** page.

Visit [queen.com.au](http://queen.com.au) for recipes, tips, tutorials, products and to upload your own recipe.



## Ingredients

### Whipped Vanilla Chocolate Ganache Topping

100g milk chocolate

200g thickened cream

1 TSP Organic Vanilla Extract

Pinch of salt

### Peanut Caramel Toppings

1 can Dulce De Leche

50g crushed roasted peanuts

Pinch of salt

10g cocoa powder, to serve

## Method - Vanilla Peanut Butter Custard & Slice

For the peanut butter custard, in a saucepan, combine the sugar, corn flour and vanilla extract. Slowly add in the milk, whisking to ensure there are no lumps of corn flour. Hold on low to medium heat, constantly whisking until thickened.

### STEP 5

Once thickened and the starches have cooked out, add in the cream and peanut butter and bring back to the boil, whisking constantly. Remove from the heat and add in the butter, yolks and gelatin and whisk to combine.

### STEP 6

Pour the custard over the bottom layer of pastry and top with the second sheet of pastry.

### STEP 7

Allow the slice to set in the fridge for minimum 4 hours (overnight is best).

## Method - Whipped Vanilla Chocolate Ganache Topping

### STEP 1

For the whipped chocolate ganache topping, combine all the ingredients together in a microwave safe bowl.

### STEP 2

Microwave on high for 1 minute and 30 seconds and whisk to completely melt the chocolate.

### STEP 3

Allow to cool completely - overnight in the fridge is best.

### STEP 4

Whisk until soft peaks form. Transfer to a piping bag.

## Method - Assemble the Slice & add the Peanut Caramel Toppings

### STEP 1

To make the peanut caramel, mix together 4 tablespoons of canned dulce de leche (or jarred caramel) with the crushed peanuts and a pinch of salt. Transfer to a piping bag for assemble.

### STEP 2

To assemble the slice, remove the set custard slice from the tray and using a serrated knife, trim all sides of the slice to ensure even edges. Cut into 8 even pieces and arrange on a serving platter.

Why not take a photo and share your version with us.  
Tag **#queenfinefoods** on Instagram or post to our **Facebook** page.

Visit [queen.com.au](http://queen.com.au) for recipes, tips, tutorials, products and to upload your own recipe.



## Method - Assemble the Slice & add the Peanut Caramel Toppings

### STEP 3

Pipe three even mounds of the chocolate whipped ganache onto the top of the slice. Fill a mug with boiling water and dip a teaspoon into it to warm up. Take the warm teaspoon and press into the top of each mound of whipped chocolate to leave a divot for the caramel.

### STEP 4

Take the caramel and fill the little divot.  
Dust with cocoa powder to serve.

Why not take a photo and share your version with us.  
Tag **#queenfinefoods** on Instagram or post to our **Facebook** page.

Visit [queen.com.au](http://queen.com.au) for recipes, tips, tutorials, products and to upload your own recipe.