



PREP: 25 min  
COOK: 15 min  
SERVES:

## Strawberry Iced Finger Buns

A classic after school treat, these fluffy finger buns, topped with a delightful strawberries and cream icing are surprisingly easy to make.

### Ingredients

#### Dough

- 1 ¾ cup (230g) plain flour
- 1 ¾ cup (230g) bakers flour (or more plain flour)
- 1 sachet (7g) yeast
- 1 tsp cinnamon or Queen Cinnamon Baking Paste
- 2 tsp salt
- 1 tsp Queen Vanilla Bean Paste
- 50g butter, room temperature
- 2 tbsp (40g) caster sugar
- 150ml milk, lukewarm
- 1 large egg, room temperature
- 150ml water, lukewarm

### Method - Dough

#### STEP 1

Sift flour into a large mixing bowl with yeast, cinnamon and salt. Make a well in the centre, then add vanilla, butter, sugar, milk and egg. Gradually bring the ingredients together using a wooden spoon, adding the tepid water a little at a time until you have a soft, dough that will still be a little wet.

#### STEP 2

Lightly dust worktop with flour, turn dough out and knead well for 10 minutes until smooth and elastic. Toward the end of kneading, add sultanas (optional) a small handful at a time, and knead until incorporated. Transfer to a lightly oiled bowl and cover with cling wrap and leave to rise in a warm place until doubled in size (about 1 hour).

#### STEP 3

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## Ingredients

¾ cup (120g) sultanas (optional)

### Icing

1 ½ cups (225g) icing sugar

10g butter, room temperature

1 tsp Queen Strawb'ry & Cream  
Flavour for Icing

2 tsp boiling water

Queen Rose Pink Food Colouring

### Decoration

1 cup desiccated coconut

2 tsp water

Queen Rose Pink Food Colouring

Ziplock bag or sealable jar

## Method - Dough

Punch down dough and divide into 12 even pieces. Weigh each piece to ensure they all remain uniform when baking. Line 2 baking trays with baking paper and shape dough into long rolls. Adding 6 to each baking tray, line them up in a row so the buns are almost touching.

### STEP 4

Preheat oven to 200°C (fan forced). Spray cling wrap with a little oil and cover the buns. Leave in a warm place for 45-60 minutes to double in size. Bake in the oven for 10-15 minutes until risen and golden, then transfer to a wire rack to cool.

## Method - Icing and Decorating

### STEP 1

In a medium bowl, combine icing sugar, butter and strawb'ry & cream flavouring. Add boiling water and stir to combine, adding extra water if necessary. Divide mixture in half, adding a few drops of rose pink food colouring to one of the halves.

### STEP 2

Add 1/3 cup of coconut, 1 tsp water and a couple drops of rose food coloring (for pale pink) to a ziplock bag or jar. Add another 1/3 cup of coconut, 1 tsp water and a couple drops of rose food colouring (a little more than the first measure for dark pink) to a ziplock bag or jar.

With the bags or jars closed, shake the coconut mixture, incorporating the colour into the coconut.

Spread icing over buns and dip the iced portion of the bun in coconut. Let icing set slightly before serving.

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