



PREP: 35 min  
COOK: 25 min  
SERVES: 30

## Sparkly Marshmallow Biscuits

A wonderful combination of buttery chocolate chip shortbread and fluffy vanilla marshmallow, these little treats are perfect for a special afternoon tea.

### Ingredients

#### Cookies

250g unsalted butter, softened  
1/3 cup (75g) caster sugar  
2 tsp Queen Vanilla Bean Paste  
2 ¼ cups (340g) plain flour, sifted  
¼ cup (40g) rice flour, sifted  
Pinch of salt  
½ cup (90g) dark chocolate, finely chopped

#### Marshmallow

½ cup (125ml) water  
2 sachets (24g) Queen Gelatine  
¼ cup (60ml) water

### Method - Cookies

#### STEP 1

Preheat oven to 150°C (fan forced) and line two cookie trays with baking paper. Beat butter, sugar and Vanilla Bean Paste in the bowl of a stand mixer fitted with the paddle attachment until pale and creamy.

#### STEP 2

Stir in sifted flours, salt and chocolate and mix on low to form a dough. Roll into a 5cm diameter log, wrap in cling wrap and chill for 30 minutes until firm enough to slice.

#### STEP 3

Slice each log into 5-7mm thick pieces, place onto prepared baking trays. Bake for 25 minutes before transferring to a wire rack to cool completely.

### Method - Marshmallow

#### STEP 1

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

1 ½ cups (330g) caster sugar  
2/3 cup (160ml/240g) Queen  
Glucose Syrup  
1 tsp Queen Natural Vanilla Extract

### Chocolate

200g dark chocolate  
1 tbs (20ml) vegetable oil  
Queen Glamour & Sparkle Sprinkles

## Method - Marshmallow

Place ½ cup of water in the bowl of a stand mixer fitted with a whisk attachment and sprinkle over gelatine. Set aside.

### STEP 2

In a medium saucepan, combine ¼ cup of water, sugar and glucose. Heat over low heat until sugar has dissolved then increase to medium heat until sugar reaches 116°C (soft ball stage).

### STEP 3

With stand mixer at a medium speed, carefully pour the hot sugar syrup down the side of the bowl (not over whisk attachment) into gelatin mixture. Whisk until mixture has tripled in volume and mixer bowl is no longer hot to the touch. Add Vanilla and mix until fully incorporated.

### STEP 4

Working quickly, spoon marshmallow mixture into a piping bag fitted with a round piping tip and pipe onto cookies. Allow to set for 1 hour.

## Method - Chocolate

### STEP 1

Combine chopped chocolate and oil in a microwaveable bowl and heat in 30 second increments until melted.

### STEP 2

Drizzle chocolate over marshmallow. Pop in the fridge or freezer until almost set, before sprinkling with Glamour & Sparkle.

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.