



join the PARTY

*A collection of bright, fun and colourful recipes
from Queen and Dr. Oetker*

QUEEN
- EST 1897 -





Join the party!

Party treats & party smiles!

It almost goes without saying that decadent cakes and bright treats are the highlight of any type of party! So, to help you plan some amazing festivities, we've created this recipe book jam packed with party treats your guests will swoon over.

Watch their faces light up as you deliver a spectacular rainbow layer cake to the table followed by murmurs of 'yummmm' as they take their first bite, or their big wide grins as they take a bite of a cupcake and realise it's filled with gooey salted caramel filling.

To help make these memorable moments, the teams from Queen and Dr. Oetker have come together to help you create the party food of your dreams. Read on to discover impressive cakes, easy bakes, chewy fudges and irresistible cupcakes – all you have to do is choose your favourites, fire up the oven and join the party!



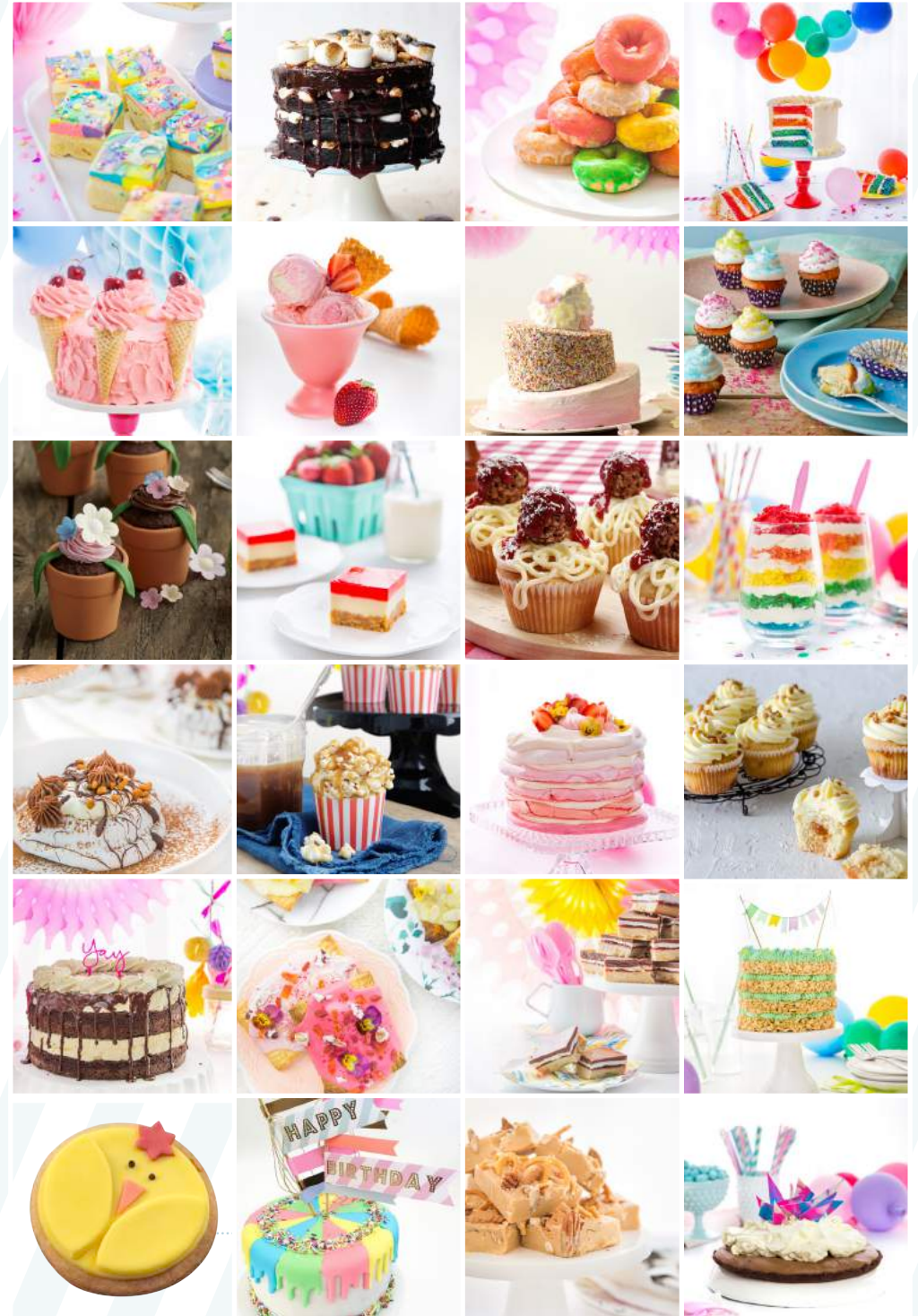
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Your secret to even better baking!

Queen and Dr. Oetker have joined together to bring you a complete range of baking and decorating products that help you to enjoy even better baking. Our large variety of products are available in supermarkets around Australia and are perfect for every type of party, for young and for young at heart. Take us home, pop us in the pantry, then when it's time to create something special for a loved one, we'll be there as you measure, pour, mix, beat, layer, frost and sprinkle. We'll help you make the cake, inside and out.



A little about Dr. Oetker – making baking easy, pretty and fun!

In 1893 in Bielefeld, Germany, Dr. August Oetker developed 'Backin', a superior form of Baking Powder, packed in small single use sachets. It guaranteed perfect results and became a huge success. Over time, our collection grew into a larger range of baking and decorating products and today, we are loved by home bakers worldwide.

Our company is still a family business, famous for baking passion and quality products that help you create perfect results every time.

In 2015, we launched a range of baking and decorating products in Australia that are innovative, fun and make baking and decorating so incredibly easy, especially with the kids! Add a special touch with our large variety of icing and edible decorations that will make your cake look pretty in seconds.

A little about Queen – making baking delicious and colourful!

Established in 1897, the name 'Queen' was inspired by Queen Victoria's love for Vanilla. Created in a time where bread puddings and tea cakes reigned supreme, Queen Vanilla has stood the test of time and is still the secret ingredient in many a bakers' repertoire – from cakes, brulees, fudges and frostings to drinks, cereals and even savoury dishes.

Generations of home bakers across Australia have grown up with Queen and today we are lucky enough to be regarded as one of the great Vanilla houses in the world and an iconic Australian baking brand. Through our Vanilla programs that educate, support and empower Vanilla farmers, you can be assured that when you purchase Queen Vanilla, you are helping thousands of growers around the world and making Vanilla production more sustainable for the future.

Queen essences and food colours are continually expanding to deliver even more flavour and colour in your baking. You can always rely on Queen for bold, vibrant colours plus classic and on-trend flavours that will have everyone coming back for just another slice of your very best birthday cake.



Your secret to even better baking!

With baking ingredients to make your cakes rise and jellies set, vanillas and extracts to create beautiful flavour as well as colours, icings and decorations, with Queen & Dr. Oetker you can mix, tint, pipe, frost and sprinkle until your heart's content. Read on to discover our vast product range, available in supermarkets now!



Vanilla

No cake or icing is complete without Queen Vanilla! Warm and rich, Vanilla can be a supporting flavour or the star ingredient, it's up to you. Discover the delicious intensity of Queen Vanilla Bean Pastes or create classic bakes with Queen Vanilla Extracts.



Ready to Roll Icing

Did you know fondant and Ready to Roll Icing are the same thing? Dr. Oetker Ready to Roll Icings can be used for modelling figurines as well as covering cakes and cupcakes. Easy to knead and tasting delicious, they provide a smooth flawless finish to your party cakes, cookies and cupcakes. Skip to page 76 to discover our fondant decorating tips!



Baking Ingredients

Dr. Oetker offers a range of baking ingredients from raising agents to gelatines to thickeners, wrapped in convenient individual sachets which guarantee perfect results every time. 1 sachet Baking Powder, Bicarbonate of Soda or Cream of Tartar equals exactly 1 teaspoon and will help you achieve even better baking every time.



Writing & Designer Icings

For an easy, fun finish to your treats, try Dr. Oetker Designer Icings and Writing Icings. Available in a range of colours and flavours, they're the easiest way to decorate with kids and give a yummy, colourful finish on cakes, cupcakes and biscuits.



Colours

Rainbow colours are what Queen is known and loved for when it comes to parties. Try Queen Food Colour Gels in your cakes for vivid, bright fun results or liquid colours for pretty pastel shades. Why not create your own custom colours with our mixing chart on page 36.



Flavours, Essences and Extracts

Give everyone a reason to come back for a second slice. With Queen Flavours for Icing you can create intense, on-trend flavours such as Salted Caramel, Choc Espresso and Strawberry & Cream with ease. For classic flavours such as Lemon, Coconut, Rosewater and Peppermint, look no further than the Queen Extract range.



Edible Decorations

From Wafer Daisies to yummy Chocolate Stars and creamy Fudge Chunks, the Dr. Oetker Edible Decorations range is the perfect way to add that special touch to all your home baking and desserts.



Sprinkles

Inspired by the latest trends and colour combinations, the Dr. Oetker Sprinkles range is the perfect way to finish off your party bakes! From classic Hundreds & Thousands to delicious Salted Caramel Crunch, our range of Sprinkles will certainly add fun to the party.



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Pretty in Pink Pavlova

This stunning creation, with its marbled peachy-pink shades makes a wonderful gluten free finale to a special birthday.

Serves : 8 • Preparation : 45 min • Cooking : 30 min • Difficulty : Medium

Ingredients

Meringue

180g caster sugar

90g egg white

2 tsp Queen Natural Coconut Extract

Queen Food Colour Gels in Red and Yellow

Decorate

600ml thickened cream

½ cup icing sugar

2 tsp Queen Madagascar Vanilla Bean Paste

Dr. Oetker Chocolate Silver Pearls

Fresh strawberries

Edible flowers

Method

Preheat oven to 200°C. Place caster sugar on an oven tray lined with baking paper, spread thin and warm in oven for 5 minutes.

While sugar is heating, beat egg whites on medium speed until soft peaks form, approx. 1-2 minutes. Remove sugar from oven and while still mixing, fold sides of baking paper and add sugar gradually to egg whites. Add Coconut Extract and beat on high for 5-10 minutes until stiff peaks form.

Reduce oven to 100°C and divide meringue into five bowls. Add drops of Food Colour Gels to reach desired pink-peach shades, gently swirling to create a marble effect.

Trace 10-15cm diameter circles using kitchen bowls onto a tray lined with baking paper. Turn paper over and dollop meringue within circles. Bake for 30 minutes, or until meringue has dried and will lift from baking paper easily. Repeat with all meringue layers.

When ready to serve, whip cream, icing sugar and Vanilla Bean Paste until medium peaks form and layer in between meringues. Add a top layer of cream and finish with strawberries, edible flowers and Chocolate Silver Pearls.

Tip.

If you can't find edible flowers, why not try Dr. Oetker Edible Mini Wafer Flowers or Daisies.



Polka Dot Icing Cake with Strawberry & Rhubarb

Party on the outside and pure elegance underneath. One bite and you will be smitten by this cake's fresh strawberry sponge and floral rhubarb buttercream.

Serves : 10-15 • Preparation : 45 min + chilling • Cooking : 50 min • Difficulty : Medium



Ingredients

Strawberry Cake

3 cups plain flour
3 sachets Dr. Oetker Baking Powder
½ tsp salt
170g butter, softened
1 ½ cups plus 2 tbsp caster sugar
2 eggs, at room temperature
1 cup milk
1 tsp Queen Vanilla Bean Paste
2 punnets (500g) strawberries, hulled and halved

Rhubarb Filling

200g rhubarb chopped into 2cm pieces
¼ cup caster sugar
½ lemon, zested
1 tsp finely grated ginger, optional
200g butter, softened
300g icing sugar, sifted

Polka Dot Icing

450g butter, softened
4 ½ cups icing sugar, sifted
¼ cup milk
1 tsp Queen Vanilla Bean Paste
Queen Food Colour Gels in Red, Blue, Yellow and Green

Method

Strawberry Cake Grease and line 3 x 15cm (6") round cake tins and preheat oven to 180°C. Sift flour, Baking Powder and salt together into a medium bowl, set aside. Place butter and 1 ½ cups sugar in a large mixing bowl and beat on high speed until pale and fluffy, at least 5 minutes. Reduce speed to medium-low; mix in egg, milk and Vanilla Bean Paste. Reduce speed to low; gradually mix in flour mixture until just combined. Split mixture between the three prepared tins and smooth tops. Arrange strawberries on top of batter, cut sides facing down and as close together as possible. Sprinkle remaining 2 tbsp sugar over berries. Bake cakes for 10 minutes. Reduce oven temperature to 160°C. Bake until cakes are golden brown and firm to touch, or a skewer inserted into a non-strawberry part of cake comes out clean, about 40-50 mins. Let cool in tin on a wire rack, then turn out to cool completely.

Rhubarb Filling & Assembly Place rhubarb, sugar, lemon and ginger in a medium saucepan. Stir over medium heat until sugar dissolves. Reduce heat slightly and simmer until rhubarb is very soft and sugar syrup is slightly thickened, about 5-10 minutes. Set aside to cool to room temp then store in an airtight container in fridge for several days, until ready to be mixed into filling.

Cream butter on high until smooth and fluffy. Reduce speed to medium-low and gradually add icing sugar until combined then increase speed to high and beat until very pale and fluffy. Gently fold rhubarb mixture into icing (this may cause the icing to curdle slightly, it is easier to avoid if rhubarb is not too cold). The icing should be smooth and easily spreadable, but stiff enough to hold shape.

To assemble cake, use a large bread knife to carefully trim tops of the cakes to ensure they are level. Flip cake layers upside down before assembling. Place one layer on a cake stand and spread a thick layer of rhubarb icing over the top of cake. Repeat with remaining cake and more icing. Crumb coat cake with remaining rhubarb icing and then chill for half an hour and prepare rainbow icing.

Polka Dot Icing Place butter in a large mixing bowl and beat on high until smooth. Gradually add icing sugar, milk and Vanilla Bean Paste until combined, then beat on high until pale and fluffy. Add more milk or icing sugar to achieve the right texture of icing. It should be stiff enough to hold shape but soft enough to pipe.

Cover crumb coated cake in a layer of white icing, then split remaining icing into small bowls and add Food Colour Gels to create desired polka dot shades. Place each in separate piping bags with a narrow round tip, or use small ziplock bags with a tiny hole snipped off in one corner. Carefully pipe colour dots all over the surface of cake.

Keep cake chilled until about 30 min before serving, then remove from fridge to allow it to come back to room temperature. Cake can be iced the night before serving. Use a sharp, hot dry knife to cut, wiping in between slices.

This lovely recipe is thanks to Steph from Raspberri Cupcakes.

Ice Cream Brownie Layer Cake

Layers of fudgy brownie, sandwiched between vanilla ice cream and smothered in drippy mocha ganache - everyone will go crazy when you bring this out to the table! It's easy to prepare ahead too.

Serves : 12 • Preparation : 1 hr + freezing • Cooking : 30 min • Difficulty : Medium

Ingredients

Brownie

250g unsalted butter
250g dark cooking chocolate
1 ¼ cup plain flour, sifted
⅓ cup dutch process cocoa
¼ sachet Dr. Oetker Baking Powder
1 cup light brown sugar
⅔ cup dark brown sugar
4 eggs, lightly whisked

Ice Cream

600ml thickened cream
2 tsp Queen Madagascar Vanilla Bean Paste
395ml can sweetened condensed milk

Decorate

600ml thickened cream
200g dark cooking chocolate
Dr. Oetker Polka Dots and Hundreds & Thousands

Method

Preheat oven to 160°C, grease and line 2 x 20cm cake tins with baking paper. In a large microwave safe jug, melt butter and chocolate at 30 second intervals, stirring well in between until completely melted. In a separate bowl, add flour, cocoa and Baking Powder with brown sugars. Add eggs, melted chocolate and whisk until well combined. Pour into prepared tins and bake for 25-30 minutes, or until an inserted skewer has only a few damp crumbs attached. This will ensure your brownie is moist in the centre, but not gooey. Allow to cool completely, then prepare ice cream. Whip cream and Vanilla Bean Paste until stiff peaks form, then fold through condensed milk until combined. Line round cake tins again, this time with plastic wrap. Place a brownie layer in the base of each tin. Pour half of ice cream mixture on top of each brownie in cake tin. Tap gently to level out and place into freezer overnight to set.

When ready to assemble, prepare ganache. Microwave 300ml cream and 200g chocolate for 30 second intervals, stir well in between until chocolate is completely melted. Mix well and cool to room temperature. Remove cake tins from freezer and lift cakes out via holding plastic wrap. Place one cake on a plate, brownie side down, stacking the second on top. If the layers of ice cream are uneven, use a hot, dry knife to even. Spoon cooled ganache over top of cake to create drips that run down the sides. In a large bowl, whip remaining cream until medium peaks form. Add to a piping bag fitted with a large open star tip, pipe rosettes of cream around the top of cake. Sprinkle generously and serve immediately, or place in freezer until ready to serve.

Tip.

The piped cream rosettes will freeze solid, so if preparing ahead, pipe cream when ready to serve.





Tip.

Use a sharp knife, dipped in hot water and dried to cut clean slices, wiping knife between each cut.

Pastel Rainbow Cheesecake

Bring a little colour to your creamy vanilla cheesecake with pretty rainbow pastel layers and a fun sprinkle of pink neon sugar!

Serves : 10 • Preparation : 20 min + freezing + chilling • Difficulty : Medium

Ingredients

125g sweet biscuits
2 tsp brown sugar
Pinch salt
60g butter, melted
400g full-fat cream cheese, softened
¾ cup icing sugar
2 tsp lemon juice
3 tsp Queen Vanilla Bean Paste
2 cups thickened cream
2 sachets Dr. Oetker Gelatine Powder
2 tbsp boiling water
Queen Food Colour Gels in Red, Blue and Yellow
200ml whipped cream, to decorate
Dr. Oetker Neon Sugar, to decorate

Method

Process biscuits, brown sugar and salt in a food processor until fine. Gradually add melted butter and stir until well combined. Press into base of a 23cm (9") springform pan lined with baking paper on the base only. Use the back of a spoon to smooth out and flatten.

Prepare cheesecake filling by creaming softened cream cheese and icing sugar until smooth. Gradually add lemon juice and Vanilla Bean Paste and mix until smooth. Add cream and mix until smooth. Sprinkle Gelatine Powder over boiling water and mix to dissolve. Mixing constantly, gradually add to cheesecake mixture in a thin stream and mix until well combined.

Divide cheesecake mixture equally (use kitchen scales) into four bowls and tint with Food Colour Gels using a toothpick to adjust colour intensity.

Pour blue mixture over biscuit base and freeze for 20 minutes, ensuring the layer is completely frozen before adding the next layer (do not chill bowls of coloured mixture, keep on bench until ready for layering). Repeat with remaining layers then after the final freezing period, refrigerate for 4 hours.

Once firm, gently release the tin and garnish with whipped cream and Neon Sugar.

Marble Rainbow Cake

This bold, bright party cake features layers of marbled vanilla cake sandwiched between salted caramel buttercream. It's just like a rainbow cake, but so much more fun - just add candles!

Serves : 12 • Preparation : 45 min + chilling • Cooking : 50 min • Difficulty : Medium

Ingredients

Cake

400g butter, softened
4 tsp Queen Madagascar Vanilla Bean Paste
2 cups caster sugar
1 ½ cups milk
6 eggs
4 cups plain flour, sifted
6 sachets Dr. Oetker Baking Powder
Queen Food Colour Gel in Red, Blue, Green and Yellow

Swiss Meringue Buttercream

500g butter, slightly softened
300g pasteurised egg white from carton
500g caster sugar
3-4 tsp Queen Salted Caramel Flavour for Icing

Decorate

Dr. Oetker Polka Dots, Sour Strands and Hundreds & Thousands

Method

Preheat oven to 180°C, grease and line 2 x 20cm round cake tins. Combine butter, vanilla, sugar, milk, eggs, flour and Baking Powder in the bowl of a stand mixer. Mix on low until all combined, then increase to high, beating until light and well mixed. Divide mixture evenly into six bowls using a scale or half cup measure. Tint each bowl with the following colours: Bowl 1: four drops red. Bowl 2: two drops red gel plus two drops yellow. Bowl 3: two drops yellow. Bowl 4: three drops green. Bowl 5: four drops blue. Bowl 6: two drops red plus one drop blue. Add bowls 1-3 into one cake tin and use the end of a spoon to gently marble colours. Repeat in the second tin with bowls 4-6. Bake for 45-50 minutes or until an inserted skewer comes out clean. Allow to cool for 15 minutes before turning out onto a cake rack to cool completely. Prepare buttercream by dicing butter into 2cm pieces, set aside. Combine egg whites and caster sugar in a large bowl and sit over a saucepan of just simmering water. Whisk continuously until mixture is hot to touch and sugar dissolves. Transfer mixture to a stand mixer with a whisk attachment fitted. Whisk for 5-10 minutes until a thick glossy meringue forms with stiff peaks and the mixture has cooled down. Switch to a paddle attachment, and on medium speed, add butter a little at a time, allowing it to incorporate fully before adding more. Add Salted Caramel Flavour to taste. Increase speed to high and beat for 5 minutes until a thick buttercream forms. To assemble, cut cake in half horizontally using a large bread knife. To create two even layers, make small cuts while turning the cake. Place one blue-green marbled layer on a cake stand and top with a cup of buttercream. Smooth with a spatula then top with the second blue-green cake. Repeat, following with red-orange cakes.



Add a thick and even coat of buttercream around the top and sides of the cake, then chill for 15 minutes to set slightly. Use a large French star tip to pipe a border around the top and bottom of the cake, and sprinkle Polka Dots, Hundreds & Thousands and Sour Strands. Time to party!

Tip.

Visit queen.com.au
for a step-by-step
assembly tutorial

Toasted Marshmallow Chocolate Cake

This tender chocolate layer cake is filled with dark chocolate fudge, crunchy cookies and gooey marshmallows. The ultimate birthday indulgence!

Serves : 12 • Preparation : 1 hr • Cooking : 35 min • Difficulty : Medium

Ingredients

Cake

- 1 $\frac{3}{4}$ cups plain flour
- 2 cups caster sugar
- $\frac{3}{4}$ cup cocoa powder
- 2 $\frac{1}{2}$ sachets Dr. Oetker Bicarbonate of Soda
- 1 cup buttermilk
- $\frac{1}{2}$ cup canola oil
- 2 eggs
- 1 tsp Queen Vanilla Bean Paste
- 1 cup hot water

Ganache

- 150g dark cooking chocolate
- $\frac{1}{2}$ cup Queen Glucose Syrup
- $\frac{1}{2}$ cup double cream
- 1 tsp Queen Choc Espresso Flavour for Icing

Topping

- 4 butternut snap cookies, crushed
- 300g marshmallows

Method

Preheat oven to 180°C. Grease and line 2 x 18cm cake tins.

Place flour, sugar, cocoa powder and Bicarbonate of Soda in a large bowl and whisk to combine. In a small jug, whisk together buttermilk, oil, eggs and Vanilla Bean Paste. Add buttermilk mixture to dry ingredients and stir with a wooden spoon until just combined. Add hot water and Choc Espresso Flavour to batter and stir until combined.

Divide batter evenly between the two tins and bake for 30-35 minutes, or until an inserted skewer comes out clean. Allow to cool for 30 minutes. Remove and place on a wire rack to cool completely.

For ganache, break up chocolate and place in heat-proof bowl. In a small saucepan, heat Glucose Syrup and cream until it just comes to a simmer. Turn off heat and pour mixture over chocolate. Leave to sit for a minute and then add Choc Espresso Flavour, stirring until chocolate is melted and mixture is smooth. Allow to cool until thickened.

To assemble, level off cake layers if they are domed and slice each cake into two layers. Place one layer onto a serving dish and pour over just under a quarter of the cooled ganache. Spread to edge and then scatter over a quarter of the cookies and marshmallows, tearing the marshmallows in half to distribute. If desired, torch the marshmallows carefully using a kitchen blow torch according to the manufacturer's instructions.

Repeat layering until all cake layers are assembled. Finish by allowing ganache to drip down sides of cake and add any leftover crumbs and marshmallows.

Ready to Roll Icing Party Cakes

Have a go at decorating your cakes with colourful Ready to Roll Icing shapes! With just a few simple tips and a little practice, you'll be decorating like a pro.

Tools

Dr. Oetker Ready to Roll Icing
(white and coloured)

Queen Food Colour Gels

Fondant Rolling Pin

Icing Sugar or Corn Flour

Queen Royal Icing

Square cookie cutters

Balloon cookie cutters

Cloud cookie cutters

Fondant cutter

A straw or small circle fondant
punch

Palette knife

Sharp Knife

Cling Wrap

Base Cake Preparation

For beautiful tiered cakes such as these, we recommend preparing butter cakes or mud cakes which can withstand layering. For a smooth finish, cover cakes with a thick, smooth ganache under-layer and ensure edges of ganache are sharp.

Visit queen.com.au for a tutorial on how to achieve this.

Decoration

White Base Prepare Ready to Roll Icing in white by separating into 4-6 pieces and kneading each piece for 3-5 minutes until smooth, using icing sugar or corn flour to prevent stickiness. Keep fondant covered with cling wrap when not kneading.

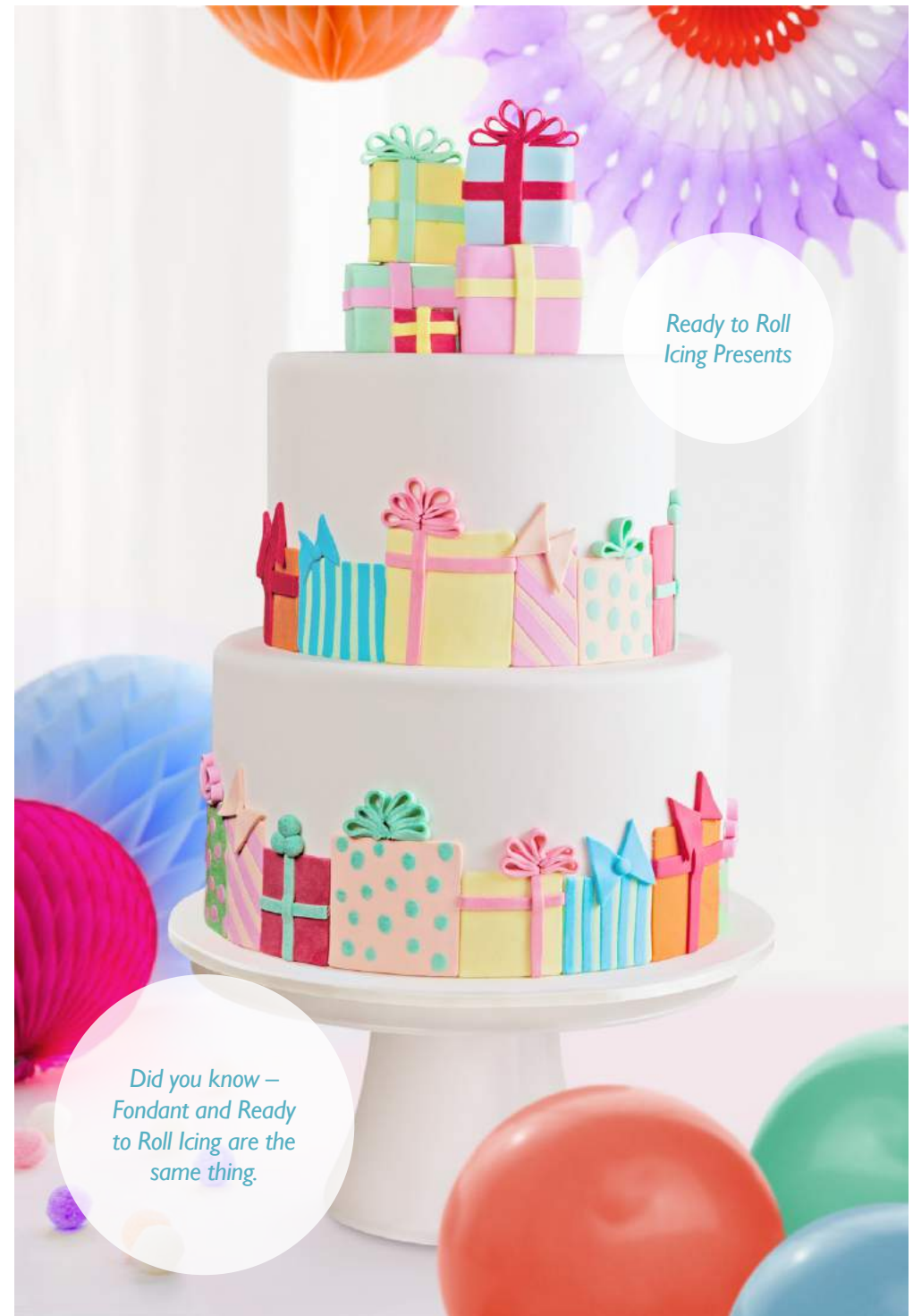
Combine all kneaded fondant and knead until a smooth ball forms. Roll out to a 5mm thick circle large enough to cover a cake tier, ensuring additional fondant to fall over edges.

Spray pre-prepared ganache cake with a little cooking spray, then gently lift fondant over the cake. Smooth edges using a fondant smoother and trim bottom with a sharp knife, ensuring the edges are tidy.

Repeat for remaining tiers (if using).

Tip.

See our Ready to Roll Icing preparation tips on page 78.



Ready to Roll Icing Presents

Did you know –
Fondant and Ready to Roll Icing are the same thing.

Presents Knead Ready to Roll Icing as per method for white base, then to create custom colours, knead small pieces of coloured fondant and knead into white icing until desired shades are achieved. Alternatively, add a drop of Food Colour Gel to white fondant and knead until desired shade is achieved, adding icing sugar or cornflour to prevent stickiness.

Roll coloured fondants out to 3-4mm thick. To create patterns for presents, cut out coloured polka dots and stripes in different colours and layer over the top of base colour fondants, using a little water to assist sticking. For an interesting mix of patterns, leave some gifts in a single colour then layer a cross of coloured fondant to create the appearance of wrapping ribbon.

Roll out leftover coloured fondant and cut into small strips, triangles, balls or tear drops to create shapes to top the presents.

For the present cake topper, repeat fondant preparation steps, however create solid squares and rectangles with a larger amount of fondant, then decorate with spots and stripes, attached with a little water to stick.

Allow all present component to dry at least overnight before attaching to cake with Royal Icing.

Balloons Prepare and colour fondant as per methods for white base and presents.

Roll coloured fondants out until 2-3mm thick and cut into balloons using a balloon cookie cutter.

Roll remaining fondant into small thin logs and fold over balloons to create a balloon tie, as per pictured, and use a knife to create small vertical lines at base of balloons. Gently lift using a palette knife and set aside to dry for at least 3 hours or overnight.

Once balloons are dry, simply decorate cake by attaching balloons to cake with a small amount of pre-prepared Royal Icing. Use a piping bag with a fine tip to pipe the balloon strings down the cake and allow to dry before serving.

Pinwheels Prepare and colour fondant as per methods for white base and presents.

Roll coloured fondants out to 3-4mm thick. To create patterns for pinwheels, cut out coloured polka dots and stripes in different colours and layer over the top of base colour fondants, using a little water to assist sticking.

Use a straw or fondant punch to create polka dots. Use a 7cm x 7cm square cookie cutter to cut patterned fondant, then using a sharp knife, cut each square from corners towards middle, ensuring the middle of the square isn't cut. This will create four triangles joined in the middle.

At one corner of each triangle, gently lift the corner and fold down towards the centre, attaching with a little water. Repeat with each triangle to create a pinwheel.

To cover the attachments in the middle, cut small circles of coloured fondant and stick to middle.

Repeat layering and cutting method to create pinwheel sticks, relative in size to the height of the cake they will be attached to.

Allow to dry overnight before attaching to cake with Royal Icing.

Clouds Prepare fondant as per method for white base. Roll fondant out to 2-3mm thick and cut into clouds using a cloud cookie cutter.

Allow to dry overnight before attaching to cake with Royal Icing.



Ready to Roll Icing Balloons



Ready to Roll Icing Pinwheels



Strawberries & Cream Party Cake

This fun, playful cake is a creamy strawberry dream! Perfect for young and young at heart, you'll love its tender cake layers and textured swiss meringue buttercream. Prepare this beauty a day ahead and wait for the compliments to roll in when the cake is cut.

Serves : 12 • Preparation : 45 min • Cooking : 50 min • Difficulty : Medium

Ingredients

Cake

200g butter, softened

2 tsp Queen Vanilla Bean Paste

1 cup caster sugar

¾ cup milk

3 eggs

2 cups plain flour

3 sachets Dr. Oetker Baking Powder

Swiss Meringue Buttercream

500g butter, softened

300g pasteurised egg white from carton

500g caster sugar

2 tsp Queen Strawberry & Cream Flavour for Icing

Queen Red Food Colour Gel

Decorate

6 small waffle cones

6 fresh or glacé cherries

Method

Preheat oven to 180°C, grease and line a 20cm round cake tin with baking paper. In a stand mixer, combine butter, Vanilla Bean Paste, sugar, milk, and eggs, then add sifted flour and Baking Powder. Mix on low speed until combined, then increase to medium-high until mixture is pale and creamy. Transfer to baking tin and bake for 45-50 minutes or until an inserted skewer comes out clean. Cool for 15 minutes in tin then turn onto cake rack to cool completely.

Prepare buttercream by dicing butter into 2cm pieces, set aside. Combine egg whites and caster sugar in a large bowl and sit over a saucepan of just simmering water. Whisk continuously until mixture is hot to touch and sugar dissolves. Transfer mixture to a stand mixer with a whisk attachment fitted. Whisk for 5-10 minutes until a thick glossy meringue forms with stiff peaks. Switch to a paddle attachment, and on medium speed, add butter a little at a time, allowing it to incorporate fully before adding more. Add Strawberry & Cream Flavour and Red Food Colour Gel. Increase speed to high and beat for 5 minutes until a thick buttercream forms.

To assemble, cut cake in half horizontally using a large bread knife. Place one layer on a plate or stand and top with a cup of buttercream. Smooth then top with second cake. Add a thick and even coat of buttercream around the top and sides of the cake, using a spatula to create soft swirls with the icing. Gently press waffle cones around the sides of the cake and refrigerate for 30 minutes to set. Once set, add remaining buttercream to a piping bag fitted with a large open star tip. Pipe icing onto waffle cones and top with cherries!

Tip : Cartons of unflavoured egg white can be found in the refrigerated section of major supermarkets

Tip.

Swiss Meringue Buttercream makes this cake light and full of flavour!





No Bake Rice Crispy Party Cake

Transform your rice bubbles from breakfast to dessert with sticky marshmallow and buttercream icing!

Serves : 12 • Preparation : 20 min + chilling • Difficulty : Easy

Ingredients

Rice Crispy

85g salted butter
250g white, vanilla marshmallows
2 tsp Queen Salted Caramel
Flavour for icing
250g rice bubbles

Buttercream

250g butter, cubed
3 cups icing sugar
2 tsp Queen Salted Caramel
Flavour for Icing
Queen Food Colour Gel
in Blue and Green
Dr. Oetker Polka Dots
and Sugar Stars

Method

Spray a 20cm round cake tin with oil and place in fridge. Cut four circles of baking paper the same size as tin and leave to one side.

Add butter to a heavy based saucepan and heat over medium heat until butter begins to foam and turn light brown. Reduce heat to low and add marshmallows and Salted Caramel Flavour. Stir continuously until marshmallows have melted into butter. Add rice bubbles and stir until evenly mixed through.

Place a circle of baking paper onto the base of cake tin and top with one quarter of mixture and flatten. Place another circle of baking paper on top of mixture and repeat until four rice crispy layers are made. Chill to firm layers for 1-2 hours, then prepare buttercream.

Cream butter until smooth and pale, approx. 6 minutes. Sift in icing sugar and continue to beat until light and fluffy. Mix through Salted Caramel Flavour and two drops of Blue and four drops of Green Food Colour Gel until well combined. Transfer to a piping bag with an open star tip.

Remove rice crispy layers from fridge and separate. Place one layer on a serving plate and pipe buttercream around edges, then fill middle. Repeat with remaining layers then sprinkle with Polka Dots and Sugar Stars. Use a sharp knife to cut and wipe clean between cutting slices to serve.

Tip.

*Prep ahead!
This cake can be made
1-2 days ahead and kept
in an airtight container
in the fridge.*

Super Easy Raspberry Fondant Cake

Sometimes simple can be so beautiful. Cut into this cake to reveal soft vanilla bean cake swathed in raspberry jam and Chambord. Add some colour with a handmade birthday topper!

Serves : 8 • Preparation : 40 min • Cooking : 30 min • Difficulty : Easy

What's involved?

- Easy chocolate cake
- Raspberry chambord filling
- Ready rolled white fondant icing
- Crafty birthday topper

DIY

Visit oetker.com.au for the recipe plus create your own birthday topper



Super Challenging Topsy Turvy Zebra Cake

Roll up your sleeves for this crazy baking challenge! Not only does this cake have contrasting colours, shapes and patterns on the outside, it has choc vanilla zebra cake on the inside!

Serves : 10 • Preparation : 40 min • Cooking : 50 min • Difficulty : Difficult

What's involved?

- Chocolate and vanilla zebra cake pattern
- Buttercream filling
- Three topsy turvy angled cake tiers
- Pink water colour buttercream tier
- Sprinkles tier
- Buttercream and wafer daisies tier
- Assembly and balancing of three angled cake tiers



Visit oetker.com.au for the recipe plus how-to photos



Tip.

Mix drip colours to suit the theme of your party. Our colour mixing chart is on page 36.

Rainbow Drip Mud Cake

Create a kaleidoscope of dripping colour with this rainbow drip mud cake!

Serves : 12 • Preparation : 30 min • Cooking : 1 hr 15 min • Difficulty : Medium

Ingredients

Cake

- 1 ½ cups hot water
- 250g butter
- 200g dark cooking chocolate
- ¼ cups cocoa powder
- 2 cups caster sugar
- 1 sachet Dr. Oetker Baking Powder
- 2 tsp Queen Vanilla Bean Paste
- 1 ½ cups plain flour
- 2 eggs, lightly beaten

Rainbow Drip

- Dr. Oetker Designer Icing
Chocolate Flavour
- 1 disc Dr. Oetker Ready Rolled
Icing White
- Queen Royal Icing
- Queen Food Colour Gels in Blue,
Red, Yellow and Green
- Dr. Oetker Sour Strands, Chocolate
Silver Pearls and Salted Caramel
Crunch

Method

Preheat oven to 150°C and line a 15cm cake tin with baking paper.

In saucepan over low heat, melt together hot water, butter, chocolate, cocoa powder, sugar, Baking Powder and Vanilla Bean Paste. When cooled, add flour and eggs and mix well. The mixture will be very runny. Pour into cake tin and bake for 1 hour and 15 minutes, or until an inserted skewer comes out clean.

Allow to cool for 5 minutes before turning out. Once cool, place on cake board and cover in Designer Icing or ganache before applying Ready Rolled Icing disc. Gently roll out icing disc over cake, remove plastic then use hands to smooth. Trim voff excess with a knife. Sprinkle icing sugar to smooth where necessary.

Mix Royal Icing as directed on packaging and divide into different bowls. Add Food Colour Gels of your choice to each bowl and mix well. Place each colour in separate piping bags with narrow tip, or use small zip lock bags with tiny hole snipped off in one corner.

Start by piping one colour in a 10cm wedge across the top of the cake. Pick up cake board and gently tap on the counter so icing drips down side of the cake. Repeat using each colour around the cake. Sprinkle Sour Strands and Chocolate Silver Pearls on top of the cake as desired.

Pipe Royal Icing around bottom of cake and decorate with Sour Strands, Chocolate Silver Pearls and Salted Caramel Crunch.

Colours

All the colours of the rainbow!

Create a rainbow of icing and cake colours from pastel to bright shades with Queen Food Colour Gels and Liquids. In no time you'll be creating beautiful ombre cakes, layer cakes and swirly creamy icings!

Our tinting recipes are per cup of prepared buttercream, you may need more or less depending on your recipe size. Happy mixing!

Measure your colours!

$\frac{1}{4}$ tsp Queen Gel Colour

=

40 drops Queen Gel Colour

=

1 tsp Queen Liquid Colour



Tips

Squeezing Drops

When dropping Queen Food Colour Gels from the tube, gently touch gel onto icing to help the drop break off.

Achieving the Perfect Colour

After preparing icing, divide between two bowls and set one bowl aside. Add Food Colour Gel to one bowl to create coloured icing. If you add too much colour, add some spare icing to lighten the icing to your desired shade.

Liquid or Gel? What's the difference?

The liquid and gel colours give different levels of colour intensity. Queen Food Colour Gels are concentrated, so you need to less to achieve vibrant colours and won't thin your icing or batter with unnecessary liquid.

Colour Intensity

The intensity of food colours is influenced by many things. Colours will deepen in buttercream icing as it dries, while it will lighten in royal icing as it dries. Some acidic ingredients, such as lemon juice and cream of tartar will cause colours to change as well.

Handling

Queen Food Colours are water-soluble, so if colour stains your hands, it will come off with a few round of washing in warm, soapy water.

Colour the rainbow!

Our tinting recipes below are made with Queen Food Colour Gel in one cup of prepared buttercream. For recipes that have a lot of drops, you may like to measure by spoon.

¼ tsp Queen Gel Colour = 40 drops Queen Gel Colour = 1 tsp Queen Liquid Colour



SKIN TONE
½ drop red



BLUSH
2 drops red



PINK
4 drops red



HOT PINK
16 drops red



RED
48 drops red,
8 drops yellow



ORANGE RED
16 drops red,
8 drops yellow



ORANGE
16 drops red,
16 drops yellow



BURNT ORANGE
8 drops red,
24 drops yellow



TANGERINE
32 drops yellow,
2 drops red



PEACH
1 drop red,
2 drops yellow



LEMON
4 drops yellow



YELLOW
24 drops yellow



LIME
8 drops yellow,
4 drops green



HONEYDEW
2 drops green



GRASS
8 drops green



GREEN
20 drops green,
4 drops blue



FOREST
20 drops green, 8 drops
blue, 1 drop black



SEA GREEN
8 drops green,
8 drops blue



SEAFOAM
2 drops blue



MINT
2 drops blue,
1 drop green



TEAL
32 drops blue,
4 drops green



TURQUOISE
4 drops blue



SKY BLUE
8 drops blue



BLUE
40 drops blue



ROYAL BLUE
40 drops blue,
4 drops black



MIDNIGHT BLUE
40 drops blue,
24 drops black



EGGPLANT
30 drops red, 20 drops
blue, 4 drops black



LAVENDER
2 drops blue,
2 drops red



PURPLE
4 drops blue,
8 drops red



BOYSENBERRY
4 drops blue,
32 drops red



BURGUNDY
4 drops blue,
24 drops red



CARAMEL
8 drops yellow, 4 drops
red, 2 drops black



PALE BROWN
8 drops yellow, 6 drops
red, 3 drops black



CHOCOLATE
32 drops yellow, 24 drops
red, 12 drops black



GREY
64 drops black,
8 drops blue



BLACK
60 drops black,
8 drops red



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Surprise Inside Glazed Doughnuts

No time to bake? No problem! Dress up plain doughnuts with gooey Surprise Inside filling, glistening glaze and sprinkles. All the party fun in no time at all!

Serves : 20 • Preparation : 20 min • Difficulty : Easy

Ingredients

20 ready-made doughnuts, unfilled

Dr. Oetker Surprise Inside Cupcake Centres (Salted Caramel, Rich Chocolate, Zesty Lemon)

2 cups icing sugar

¼ cup water

Queen Food Colour Gel in Blue, Red, Yellow and Green

Dr. Oetker Sprinkles Sour Strands and Chocolate Silver Pearls

Method

Purchase unfilled jam doughnuts from your local bakery or cinnamon doughnuts from the supermarket.

Insert the nozzle of the desired Surprise Inside Cupcake Centres pouch into doughnuts and squeeze.

Mix icing sugar and water together in a medium bowl until well combined. Consistency should be quite thick and stiff. Divide mixture into smaller bowls and colour to your choice. Pour icing mixture into individual piping bags.

Cut a small opening in piping bags and slowly start to squeeze the icing. Create a line with icing on the outer edge of your doughnut and one line on the inner part of the doughnut. Fill in between with icing so it's all covered.

Wait 2 minutes before decorating so the icing is set just a little. Decorate with Dr. Oetker Sprinkles. Press down slightly so they stay in place. Enjoy!

Tip.

For best results, warm doughnuts in the microwave before filling with Surprise Inside Centres.





Chocolate Flowerpot Cupcakes

Bring the outdoors in with these cute little chocolate flowerpot cupcakes. Mini terracotta pots make them extra special!

Serves : 10 • Preparation : 30 min • Cooking : 20 min • Difficulty : Medium

Ingredients

Cakes

- 10 cupcake cases or mini terracotta pots
- 120g unsalted butter, softened
- 120g caster sugar
- 2 eggs
- 120g plain flour
- 25g cocoa powder
- 2 sachets Dr. Oetker Baking Powder
- 2g salt
- 50g milk chocolate chips
- 75ml milk
- 1 tsp Queen Vanilla Bean Paste
- 1 pouch Dr. Oetker Surprise Inside Cupcake Centres Rich Chocolate

Decorate

- 100g Dr. Oetker Ready to Roll Icing Green
- 1 pouch Dr. Oetker Designer Icing Chocolate Flavour or Pink
- Dr. Oetker Edible Mini Wafer Flowers
- Dr. Oetker Edible Wafer Daisies

Method

Preheat oven to 180°C and line a cupcake tray or mini terracotta pots with 10 cupcake cases.

In a large mixing bowl cream together butter and sugar with electric beater. Beat in eggs one at a time. Sift in flour, cocoa powder and Baking Powder. Add salt and chocolate chips and gently fold in. Fold in milk and Vanilla Bean Paste in stages to make a smooth batter.

Split mixture between 10 cupcake cases and bake for 20 minutes. Once baked allow to cool slightly, then squeeze Surprise Inside Cupcake Centres into each cupcake and then allow to cool completely.

To decorate, roll out Ready to Roll Icing Green to thickness of a \$1 coin. Using a knife, carefully cut out long thin leaves approximately 5-7cm long and 1.5cm wide. Take three leaves and gently squeeze together at one end and place on top of cupcake. Pipe Pink or Chocolate Flavour Designer Icing with the star nozzle on top of each cupcake. Decorate with Mini Wafer Flowers and Wafer Daisies.

Tip.

You'll find mini terracotta pots in hardware or craft stores.

Cheesecake Jelly Slice

This classic Australian triple layer slice has a firm biscuit base, a luscious creamy cheesecake middle and wobbly jelly to top it off! Slice into squares and watch them disappear!

Serves : 24 • Preparation : 45 min + chilling • Difficulty : Medium

Ingredients

Base

250g wheat biscuits, crushed
150g butter, melted

Cheesecake

1 sachet Dr. Oetker Gelatine Powder
¼ cup boiling water
250g cream cheese
300ml cream
⅓ cup icing sugar
1 tsp Queen Madagascan Vanilla Bean Paste

Jelly

1 sachet Dr. Oetker Gelatine Powder
400ml boiling water
2 tsp Queen Strawb'ry & Cream Flavour for Icing
⅓ cup caster sugar
Queen Red Gel Food Colour

Method

Grease and line a slice tin with baking paper, set aside.

Combine biscuits and melted butter until well mixed. Press evenly into slice tin using the back of a spoon to smooth. Refrigerate for 30 minutes to set.

Place ¼ cup boiling water into a small microwave safe bowl and mix in Gelatine Powder. Microwave for 30 seconds, stir well and allow to cool slightly.

Beat cream cheese until smooth, then add cream and sifted icing sugar and mix until well combined. Add cooled Gelatine and Vanilla Bean Paste to cream cheese mixture and mix well. Pour over set biscuit base and smooth well as uneven areas will be visible through the jelly layer. Refrigerate for one hour to set.

Once set, prepare jelly. Combine Gelatine Powder with 400ml freshly boiled water. Add Strawb'ry & Cream Flavour, caster sugar and 2 drops of Food Colour Gel to mixture. Stir vigorously until gelatine and sugar dissolve. Cool to room temperature.

Once cooled, remove slice from fridge and carefully pour jelly over cheesecake layer. Refrigerate for at least one hour or until set.

Tip.

This easy slice can be flavoured with any Queen Flavour you like. Why not try Lemon, Coconut or yummy Salted Caramell!





Spaghetti and Meatball Cupcakes

*Fool everyone with these spaghetti and meatball cupcakes!
They look savoury but taste so sweet!*

Serves : 10 • Preparation : 30 min + chilling • Cooking : 35 min • Difficulty : Easy

Ingredients

Cupcakes

225g plain flour
2 sachets Dr. Oetker
Baking Powder
115g caster sugar
1 egg, beaten
115g butter, melted
150ml milk
1 tsp Queen Vanilla Bean Paste
100g white chocolate chips

Decorate

100g milk chocolate
50g rice bubbles
Dr. Oetker Designer Icing White
100g strawberry jam
10g white chocolate

Method

Preheat oven to 180°C and line muffin tin with cupcake cases. Sift flour and Baking Powder into mixing bowl and stir in sugar. Make a well in the centre. In a jug, mix egg, melted butter, milk and Vanilla Bean Paste together. Pour into the well, add chocolate chips and mix together to make a thick batter.

Divide mixture equally between cupcake cases. Bake for 22-25 minutes until risen and golden. Transfer to wire rack to cool.

To decorate, break milk chocolate into pieces and place in heatproof bowl over saucepan of barely simmering water and leave to melt. Remove from water and stir in rice bubbles. Leave until cool enough to hold together, then form 10 balls and place on board lined with baking paper. Chill for 30 minutes until set.

Meanwhile, pipe tops of cupcakes with Designer Icing using writing nozzle to make strings to resemble spaghetti. Put jam in a small bowl and mix with teaspoon to soften – add a little water if necessary. Grate white chocolate using a fine cheese grater.

Place a crispy chocolate ball on top of each cupcake and then spoon over a little jam. Sprinkle with grated white chocolate.

Rainbow Trifle

A colourful take on the traditional Christmas dessert, this rainbow trifle is little kid (and big kid) friendly and has a surprise salted caramel flavoured cream.

Serves : 4 • Preparation : 30 min • Cooking : 45 min • Difficulty : Medium

Ingredients

Cake

2 cups plain flour

4 sachets Dr. Oetker Baking Powder

1 cup caster sugar

250g butter, softened (but not melted)

1 tsp Queen Natural Vanilla Extract
3 eggs

½ cup sour cream

½ cup milk

Queen Food Colour Gel in Red, Yellow, Green and Blue

Cream

300ml thickened cream

1 tbsp caster sugar

1 tsp Queen Salted Caramel Flavour for Icing

Method

Preheat oven to 180°C and line 20cm square cake tin with baking paper.

Whisk together flour, Baking Powder and caster sugar in bowl of stand mixer, removing any lumps. Add softened butter, Vanilla Extract, eggs, sour cream, and milk. Stir together until the dry ingredients are wet, then mix on medium high until mixture lightens in colour and becomes thick and fluffy.

Separate evenly into five bowls. Tint each mixture a different colour, using 3-4 drops of Food Colour Gel.

Add coloured mixture to prepared tin to create five distinct stripes of mixture. Cover tin with foil and bake on lowest shelf for 30-45 minutes, or until an inserted skewer comes out clean. Cake will be very soft and moist, and shouldn't have changed colour on top. Remove from oven and allow to cool.

Add cream, caster sugar, and Salted Caramel Flavour to a bowl and beat until soft peaks form. Cover with cling wrap and leave in the fridge until ready to assemble.

To assemble, slice cake into coloured sections and crumble with two forks. Start rainbow with a small amount of blue cake crumbs added to base of serving glass. Place cream mixture into large zip lock bag and cut off the corner. Pipe cream on top of blue cake crumbs, top with green cake crumbs, and repeat layering with cream and cake crumbs until all colours have been used. Serve within 2 hours of assembly.

Tip.

Use only one or two drops of Queen Food Colour Gel for a pastel rainbow.





These meringues are a light, creamy treat the adults will love!

Creamy Choc Espresso Meringues

Dainty yet indulgent, these billowy meringues are a treat for the senses. Take a bite and you'll fall into clouds of vanilla whipped cream, fudgy choc-espresso ganache and bursts of salted caramel crunch. Serve with coffee for a great afternoon kick!

Serves : 12 • Preparation : 1 hr 30 min • Cooking : 30 min • Difficulty : Medium

Ingredients

180g caster sugar
90g egg white
1 tsp Queen Vanilla Bean Paste
900ml thickened cream
200g dark chocolate
2 tsp Queen Natural Vanilla Extract
2 tsp Queen Choc Espresso Flavour for Icing
Cocoa powder, to dust
Dr. Oetker Salted Caramel Crunch

Method

Preheat oven to 200°C. Place caster sugar on an oven tray lined with baking paper, spread thin and warm in oven for 5 minutes.

While sugar is heating, beat egg whites on a medium speed until soft peaks form, approx. 1-2 minutes. Remove sugar from oven and while still mixing, fold sides of baking paper and add sugar gradually to egg whites. Add Vanilla Bean Paste and beat on high for 5-10 minutes until stiff peaks form.

Reduce oven to 100°C. Use a water glass to trace circles onto baking paper, leaving a 2cm gap between each circle. Turn sheet over and place marked-side down on a baking tray. Dollop meringue within circles and use a spoon to create an indent in the centre. Bake for 30 minutes or until meringues are dry and lift from baking paper easily. Prop open oven door and allow to cool completely.

Prepare ganache by combining 300ml cream and dark chocolate in a microwave safe bowl. Microwave for 30 second intervals, stirring well in between until chocolate is melted. Set aside to cool until thick enough to transfer to a piping bag.

Whip remaining cream, Vanilla Extract and Choc Espresso Flavour until medium peaks form. Dollop over meringues and dust with cocoa powder. Use a small French star tip to pipe over cooled ganache, and drizzle with warmed ganache. Top with Salted Caramel Crunch and serve.

Baileys White Chocolate Popcorn Cupcakes

Cake, icing, popcorn and caramel all in the one little package.

Serves : 12 • Preparation : 50 min • Cooking : 30 min • Difficulty : Easy

Ingredients

Baileys Cupcake

½ cup self-raising flour
1 cup plain flour
¼ cup sour cream
125g salted butter
¾ cup caster sugar
125g white chocolate melts
75ml Baileys
75ml water
1 tsp Queen Vanilla Bean Paste
1 egg, lightly beaten

Icing

250g salted butter
2 cups (300g) sifted icing sugar
2 tsp Queen Vanilla Bean paste

Caramel Popcorn

2 ½ tbs vegetable oil
¼ cup popping corn
¼ cup chopped cashews
60g butter
⅓ cup caster sugar
1 tbs honey
½ tsp Queen Vanilla Bean Paste

Method

Baileys Cupcake Preheat oven 160°C. Line cupcake tray with patty cases. In a medium mixing bowl, sift flours and add sour cream, set aside. Cook butter, sugar, white chocolate, baileys, water and Vanilla Bean Paste in a saucepan over medium heat until sugar dissolves and mixture is combined. Add baileys mixture to flour mix and whisk to combine. Add egg and whisk to combine. Divide among patty cases and bake for 25-30 minutes or until an inserted skewer comes out clean.

Icing Beat butter until pale and fluffy (about 8 minutes). Gradually add icing sugar and combine. Add Vanilla Bean Paste and whip until fluffy (about 1-2 minutes).

Caramel Popcorn Line a baking tray with baking paper. Heat oil in a medium saucepan until hot. Add popcorn and heat until you can no longer hear any pops. Transfer to a mixing bowl and add nuts. In a small saucepan over medium heat, combine butter, sugar, honey and Vanilla Bean Paste. Heat while stirring until sugar has dissolved, then bring to a boil without stirring until mixture turns golden brown. Working quickly, pour caramel over popcorn and mix to coat evenly. Spread out on the prepared baking tray and allow to cool.

Decoration Pipe icing onto each cupcake using a large round tip. Be sure not to over pipe, leave room for popcorn around icing. Stick caramel popcorn around icing to cover the top of the cupcake. Drizzle with store-bought caramel sauce, if desired.



Tip.

For perfect icing edges, ice while still in the tin and cut with a sharp, hot, dry knife.



Unicorn Cookie Bars

Throw a fantasy unicorn party with these colourful cookie bars loaded with rainbow sprinkles and swirly icing!

Serves : 24 • Preparation : 35 min • Cooking : 40 min • Difficulty : Medium

Ingredients

Cookie Base

- 400g unsalted butter
- 1 cup caster sugar
- 1 tsp Queen Natural Vanilla Extract
- 1 egg yolk
- 2 cups plain flour
- ½ cup self raising flour
- Pinch of salt
- 3 tbsp Dr. Oetker Polka Dots

Icing

- 125g softened, unsalted butter
- 300g icing sugar
- 1 tsp Queen Strawb'ry & Cream Flavour for Icing
- 4 tbsp cream
- Queen Food Colour Gel in Yellow, Red and Blue
- Dr. Oetker Hundreds & Thousands, Polka Dots, Sugar Stars, Sour Strands and Chocolate Silver Pearls

Method

Preheat oven to 180°C and line a slice tin with baking paper.

Cream together butter, sugar and Vanilla Extract until light and fluffy. Add egg yolk and mix until combined. Mix through sifted flours and salt until just combined and fold through Polka Dots. The mix will resemble a very soft and sticky cookie dough.

Press dough into prepared slice tin. Use the back of a spoon to smooth mix into tin. Bake for 20 - 30 minutes until the edges of base are golden brown and top is lightly golden. Allow to cool in the tin, the centre should sink a little as the base cools down, almost like a brownie.

While cookie base cools, make icing. Cream butter until pale. Stir in sifted icing sugar, then beat until well combined and mix is light and fluffy.

Add Strawb'ry & Cream Flavour and mix until combined. Add cream, one tablespoon at a time, mixing well until smooth and spreadable.

Split icing into four bowls. Leave one portion of the icing white. Add one drop of Yellow Food Colour Gel to one bowl and mix well. Add one drop of Red to one bowl and mix well. Add two drops of Red, and one drop of Blue to final bowl, mixing well to create violet.

With base still in slice tin, randomly dollop different colours of icing over the top and swirl together using a palette knife or butter knife. Sprinkle generously with sprinkles before icing sets. Once set, remove from tin and slice into squares.

Surprise Inside Salted Caramel Cupcakes

These cupcakes are a next-level salted caramel treat! A tender vanilla cupcake filled with a salted caramel filling, topped with the creamiest of salted caramel icing and finished with crunchy salted caramel candies.

Serves : 12 • Preparation : 20 min • Cooking : 20 min • Difficulty : Medium

Ingredients

Cupcakes

170g unsalted butter, softened
1 cup caster sugar
1 ⅔ cups plain flour
1 sachet Dr. Oetker Baking Powder
¼ sachet Dr. Oetker Bicarbonate of Soda
3 egg whites
3 tsp Queen Madagascar Vanilla Bean Paste
1 cup greek yoghurt
1 pouch Dr. Oetker Surprise Inside Cupcake Centres Salted Caramel

Icing

250g unsalted butter, softened
3 cups icing sugar, sifted
3 tsp Queen Salted Caramel Flavour for Icing
Dr. Oetker Salted Caramel Crunch, to garnish

Method

Preheat oven to 180°C. Line a cupcake tin with cupcake liners.

Place butter and sugar in the bowl of a stand mixer and beat on medium speed for 6-8 minutes until pale and fluffy then sift in flour, Baking Powder and Bicarbonate of Soda and beat until just combined. Add eggs one at a time, beating between each addition. Add Vanilla Bean Paste and yoghurt and fold through until just combined.

Divide batter evenly between 12 cupcake liners and bake for 18-20 minutes or until an inserted skewer comes out clean. Remove from oven and transfer cupcakes to a wire rack. While the cupcakes are still warm, fill each cupcake with Surprise Inside Cupcake Centres Salted Caramel (1 packet will fill all 12 cupcakes) and set aside to cool completely.

To prepare the icing, place butter in the bowl of a stand mixer and beat on medium-high speed for 6-8 minutes until pale and fluffy. With the mixer off, sift in icing sugar and add Salted Caramel Flavour and fold to combine. Return to mixer and beat until combined, approximately 2-3 minutes.

Transfer icing to a piping bag fitted with a 1M (Rose) piping tip. Pipe icing onto the top of each cupcake and sprinkle with Salted Caramel Crunch to serve.



Tip.

For easy filling, use Dr. Oetker Surprise Inside Cupcake Centres and fill while cupcakes are still warm.

Tip.

Why not make a matching neon rainbow cake for a neon-themed party!

Neon Doughnut Tower

No one can resist a freshly made, pillowy soft ring of happiness! Smother them with salted caramel glaze and stack them high to build a glistening doughnut tower!

Serves : 18 • Preparation : 2 hr 30 min • Cooking : 1 hr 30 min • Difficulty : Medium

Ingredients

Doughnuts

3 ½ cups plain flour
⅔ cup caster sugar
1 packet dry yeast
Pinch of salt
100g butter, melted
250ml milk, warmed
1 egg
1 tsp Queen Vanilla Bean Paste
Oil for frying

Glaze

2 cup icing sugar
4 tbsp milk
4 tsp Queen Salted Caramel Flavour for Icing
Queen Food Colour Gel in Red, Green and Yellow

Method

Combine flour, sugar, yeast, salt, melted butter, warmed milk, egg and Vanilla Bean Paste in a stand mixer with dough hook. Mix on medium low speed until dough is smooth – it will be sticky.

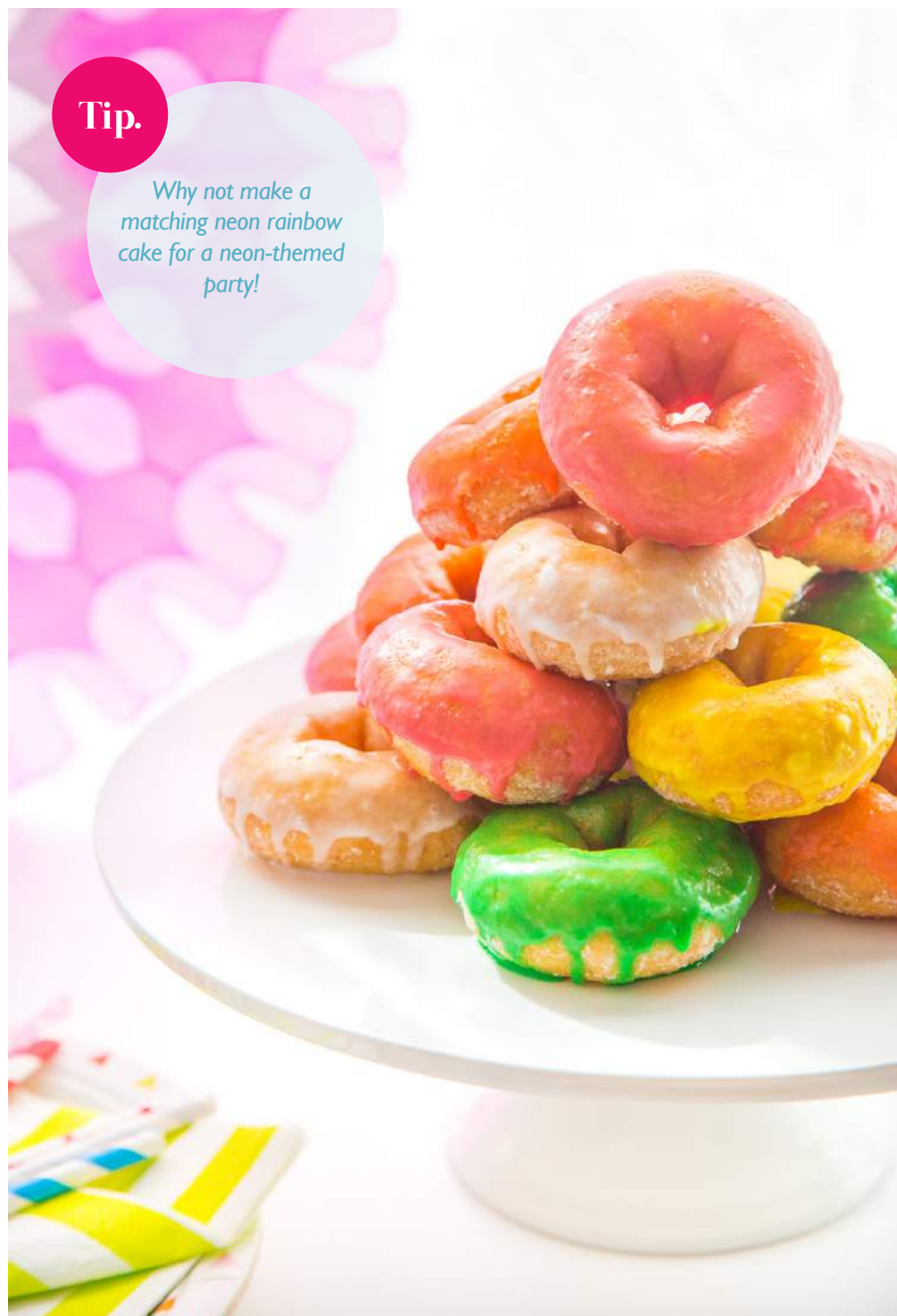
Place dough into lightly oiled bowl, cover with plastic wrap and leave in a warm place to rise for about an hour, or until doubled in size.

Once risen, punch down dough and turn out onto lightly floured surface. Roll to 2cm thick and cut doughnut shapes using two round cutters. Rest for 30 minutes in a warm place to rise again.

Fill a large, heavy bottomed saucepan with enough oil to deep fry doughnuts, and heat over medium heat. Don't let oil get too hot or the outside of the doughnut will cook while the centre stays raw. Gently fry doughnuts until pale and golden, approx. 3-5 minutes each, depending on size.

Remove with a slotted spoon and drain on paper towel. Repeat with all doughnuts and leave aside.

Prepare glaze by combining icing sugar, milk and Salted Caramel Flavour until combined. Separate into small bowls and colour as desired. Dip each doughnut in glaze and set aside on baking paper to catch any drips. Before glaze has properly set, stack doughnuts to create a tower, the glaze will act as a glue.



Berry Pop Tarts

Remember pop tarts? Try our take on this well-known pastry with delicious berry filling and sticky, glistening glaze. No toasting needed, just bake in the oven.

Serves : 12 • Preparation : 45 min • Cooking : 30 min • Difficulty : Medium

Ingredients

Pastry

200g butter, chilled and cubed

1 tsp Queen Vanilla Bean Paste

1 ¼ cup plain flour

⅓ cup water, chilled

½ tsp apple cider vinegar, chilled

¼ cup caster sugar

Berry Filling

2 cups mixed berries,
thawed and drained if frozen

2 tsp Queen Madagascan Vanilla
Bean Paste

¾ cup raw sugar

4 tbsp corn flour

Glaze and Decoration

1 cup icing sugar

2 tbsp milk

2 tsp Queen Strawb'ry & Cream
Flavour for Icing

Queen Food Colour Gels in Red
and Yellow

Chopped dried fruit, coconut
shredded and flaked, fresh edible
flowers, freeze dried fruit, crushed
and flaked nuts to decorate.

Method

Place cold butter, Vanilla Bean Paste and flour in a food processor and process until mixture resembles fine bread crumbs. In a jug, combine chilled water, vinegar and caster sugar. Stir until dissolved. Add to food processor; mix until combined. Transfer to a lightly floured surface and knead 2-3 turns. Wrap in cling wrap and rest for at least two hours in fridge. If dough isn't properly rested it will shrink when it bakes. Once rested, remove dough and roll out to 3mm thick and square in shape. Place dough flat on a baking paper lined tray and cover with plastic wrap. Leave to rest in fridge for another 2 hours. To make berry filling, add mixed berries, Vanilla Bean Paste, sugar and corn flour to a large bowl. Toss until berries are coated. Set aside. Preheat oven to 180°C and line a biscuit tray with baking paper. Remove dough from fridge and cut long strips about 8cm wide and 25cm long. Place a heaped tablespoon of berry mixture in centre of strip, towards one end. Brush exposed dough with a little water and fold in half. Use a fork to press edges together. Poke holes in tops and bake for 20-30 minutes, or until golden. While cooling, prepare glaze. Mix icing sugar, Strawb'ry & Cream Flavour and milk, adding more milk or icing sugar to achieve desired thickness. For multi-coloured glazes, split mixture into separate bowls and colour individually. To create pastel glazes, use half a drop of colour. Add glaze to center of pop tart and spread. If glaze isn't spreading easily, add a little more milk to the mix. If it spreads too much, add a little more icing sugar. Decorate and serve. Have decorations ready before you glaze pop tarts – the glaze will form a skin quickly.





Prepare 3D fondant characters 24 hours ahead so they can dry.



Knead white and coloured fondant together to create desired colour.



Cut fondant shapes using a cookie cutter or knife.



Fondant decorating inspiration

Visit oetker.com.au for step-by-step tutorials

Bring your cupcakes and biscuits to life with these adorable Ready to Roll Icing designs. They're oh so cute and super easy to make!

You will need :

Dr. Oetker Ready to Roll Icing (white and coloured)
Queen Food Colour Gels or Liquid (colours as desired)



Tint fondant by kneading a small amount of food colour into white fondant.



Turn to page 76 for more tips on preparing, decorating and storing fondant.



Wagon Wheel Slice

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

Serves : 24 • Preparation : 60 min + chilling • Cooking : 25 min • Difficulty : Medium

Ingredients

Base

200g butter, softened

1 tsp Queen Natural Vanilla Extract

¼ cup icing sugar

2 cups plain flour

1 cup raspberry jam

Marshmallow

1 cup water

1 sachet Dr. Oetker Gelatine Powder

½ cup caster sugar

1 tsp Queen Madagascan Vanilla Bean Paste

Chocolate

200g milk chocolate, chopped

80g butter, chopped

¼ cup cream

Method

Preheat oven to 160°C and line a 20cm square cake tin with baking paper.

Beat butter, Vanilla Extract and icing sugar until pale and creamy. Add flour and mix until mixture comes together to form soft dough.

Press into bottom of prepared tin using a spoon to smooth. Bake for 15 minutes or until just golden around edges. Spread raspberry jam evenly over base and return to oven for another 10 minutes.

Leave to cool in tin and prepare marshmallow. In a large, heat proof bowl add ½ cup of warm water and sprinkle Gelatine Powder, leave to one side to bloom.

In a heavy based saucepan, add remaining water and pour in caster sugar. Heat over medium-high heat and slowly bring to the boil without stirring. Allow to boil gently for about 5 minutes.

Add Vanilla Bean Paste to bowl of gelatine then pour hot sugar over gelatine. Whip on high with either a stand mixer or hand held beaters until the mixture is thick and white. The marshmallow will set very fast, so working quickly, spoon and smooth the marshmallow over cooled biscuit base. Tap on the bench to even out and leave to one side while preparing chocolate topping.

Combine chocolate, butter and cream in a microwave safe bowl. Microwave for 30 second intervals, stirring well in between until chocolate is melted. Pour over marshmallow and tap gently to smooth out. Refrigerate until chocolate has set, then remove from tin and cut into squares.



Tip.

Set glasses or plastic cups on a tray to make it easy to transport to the fridge.



Rainbow Jelly

Jelly is loved by everyone, everywhere! So why stop at one colour of jelly when you can have them all!

Serves : 4 • Preparation : 1 hr + chilling • Difficulty : Easy

Ingredients

Rainbow Layers

4 sachets Dr. Oetker Gelatine Powder

1 ½ cups caster sugar

4 tsp Queen Natural Vanilla Extract
Queen Food Colour Gel in Blue, Red, Yellow and Green

1.6L boiling water

White Layer

½ cup hot water

1 sachet Dr. Oetker Gelatine Powder

300ml cream

1 tsp Queen Natural Vanilla Extract

Method

For each jelly colour, combine 1 sachet Gelatine Powder, ½ cup caster sugar, 1 tsp Vanilla Extract, Food Colour Gel and 400ml boiling water in a 1 litre capacity heat proof jug. Whisk with a fork until sugar and gelatine have completely dissolved.

To make the white cream layers, add ½ cup of hot water to a microwave safe bowl, sprinkle with Gelatine Powder. Leave for 5 minutes then microwave for 30 seconds to melt Gelatine Powder. In a 1 litre capacity jug, whisk together cream, Gelatine Powder and Vanilla Extract until well combined.

Use a tablespoon measure to add a layer of jelly evenly to four dessert glasses. Depending on glass size, use 1-2 tablespoons. Carefully transfer jelly to fridge to set for about 20 minutes.

Ensure coloured jelly has set before adding white layer. Repeat measuring and chilling process for each colour.

Rainbow colours with Queen Food Colour Gel

Red three drops red

Orange two drops red, three drops yellow

Yellow two drops yellow

Green two drops green

Blue two drops blue

Tip If it's cold in your kitchen and white jelly sets between colours, zap it in microwave for 30 seconds to melt. Stir well and make sure it's cooled before creating a new layer.

Cheeky Cheats Ice Cream

We love this cheats ice cream - simply mix a few pantry staples together and freeze!
No churning, no extra mixing, it's perfect for last minute party prep!

Serves : 15 • Preparation : 15 min + freezing • Difficulty : Easy

Ingredients

Ice Cream

600ml thickened cream

2 tsp Queen Madagascar Vanilla Bean Paste

395ml can sweetened condensed milk
Flavours as outlined right

Sprinkly Waffle Cones

200g white chocolate
Waffle cones

Dr. Oetker Sour Strands, Hundreds & Thousands, Polka Dots, Salted Caramel Crunch and Fudge Chunks as desired

Method

Whip cream and Vanilla Bean Paste until stiff peaks form, then fold through condensed milk until just combined. Add desired flavour (methods below), then transfer to a 1.5L airtight container and freeze overnight.

Mint Choc Chip Combine 2 tsp Queen Peppermint Extract, 1 drop Queen Green Food Colour Gel and 2 drops Queen Blue Food Colour Gel into ice cream base and freeze as per method.

Salted Caramel Dissolve 3 tbsp brown sugar in 1 tbsp of just boiled water, allow to cool and add to ice cream base with 2 tsp of Queen Salted Caramel Flavour for Icing. Mix until well combined and the colour is uniform. Add more Salted Caramel Flavour to taste.

Strawberries & Cream Add 2 tsp Queen Strawb'ry & Cream Flavour for Icing and 1 drop Queen Red Food Colour Gel, mix until well combined. To create a swirl effect, add colour to only half of the mixture, then swirl through non-coloured mixture before pouring into container.

Mocha Melt 100g milk chocolate in microwave and allow to cool. Place 1 tbsp coffee beans in a plastic bag and bash with a rolling pin to roughly crush. Add cooled, melted chocolate, crushed espresso beans, and 2 tsp Queen Choc Espresso Flavour for Icing to ice cream base and stir well. The chocolate will cause it to thicken slightly. Add more flavour to taste.

Sprinkly Waffle Cones

Carefully melt white chocolate in microwave safe bowl. Microwave on low in 30 second intervals, stirring well between each zap. Prepare small dish with desired sprinkles. Dip edge of waffle cone in white chocolate and shake off any excess. Roll outside edge of waffle cone (now coated in chocolate) in sprinkles. If sprinkles drop off, your chocolate is too hot, let it cool slightly on waffle cone before rolling in sprinkles.



Tip.

Decorate with
Dr. Oetker Neon Sugar
just before serving!



Mini Piña Colada Cupcakes

Get in the mood for a tropical summer getaway with these Piña Colada Cupcakes! Full of refreshing coconut and topped with fluffy meringue coconut icing. Perfect for a pool party!

Serves : 12 • Preparation : 20 min • Cooking : 15 min • Difficulty : Easy

Ingredients

Cupcakes

100g butter, softened
1/3 cup caster sugar
2 tsp Queen Natural Coconut
Essence
1 egg
1/3 cup desiccated coconut
3/4 cup plain flour
1 sachet Dr. Oetker Baking Powder
1/4 cup milk
75g pineapple pieces, drained and
finely chopped

Decorate

4 egg whites
2 cups caster sugar
1/2 tsp Queen Vanilla Bean Paste
1 tsp Queen Natural Coconut
Essence
Dr. Oetker Neon Sugar

Method

Preheat oven to 180°C. Grease a 24-hole mini muffin pan.
Beat butter, caster sugar and Coconut Essence, until pale and
creamy. Add egg and beat to combine. Add coconut and mix
to combine. Add flour and Baking Powder into butter mixture
alternately with the milk. Add pineapple. Mix until just combined.
Divide mixture between cases. Bake for 12 to 15 minutes until
golden brown or until an inserted skewer comes out clean. Stand
cakes in pan for 5 minutes before turning out onto a wire rack
to cool.

Place egg whites, sugar and 1/4 cup cold water in a large heatproof
bowl. Whisk to combine. Place bowl over saucepan of simmering
water. Using an electric hand mixer, beat egg white mixture for
15 minutes or until stiff peaks form. Remove bowl from heat.
Beat until cool and add Vanilla Bean Paste and Coconut Essence.

Using a piping bag, decorate the cupcakes. Before serving,
sprinkle with Neon Sugar.

Salted Caramel Fudge with the Lot!

If you love sweet and salty (and easy!), this is the fudge for you! Did we mention easy? So quick to whip up and is a guaranteed party pleaser.

Serves : 24 • Preparation : 15 min + chilling • Cooking : 5 min • Difficulty : Easy

Ingredients

100g butter
250g brown sugar
395g sweetened condensed milk
1 tsp **Queen Salted Caramel Flavour for Icing**
150g white chocolate
100g **Dr. Oetker Salted Caramel Crunch, Dr. Oetker Fudge Chunks**, pecans, pretzels, choc chip cookies, sea salt

Method

Lightly grease and line a 20cm square cake tin with baking paper. Roughly crush half of the pecans, pretzels and choc chip cookies. Mix together in a small bowl.

Set a large heat proof bowl over saucepan filled with just simmering water. Melt together butter, brown sugar and sweetened condensed milk, stirring constantly until ingredients are well combined and sugar has dissolved. About 5 minutes.

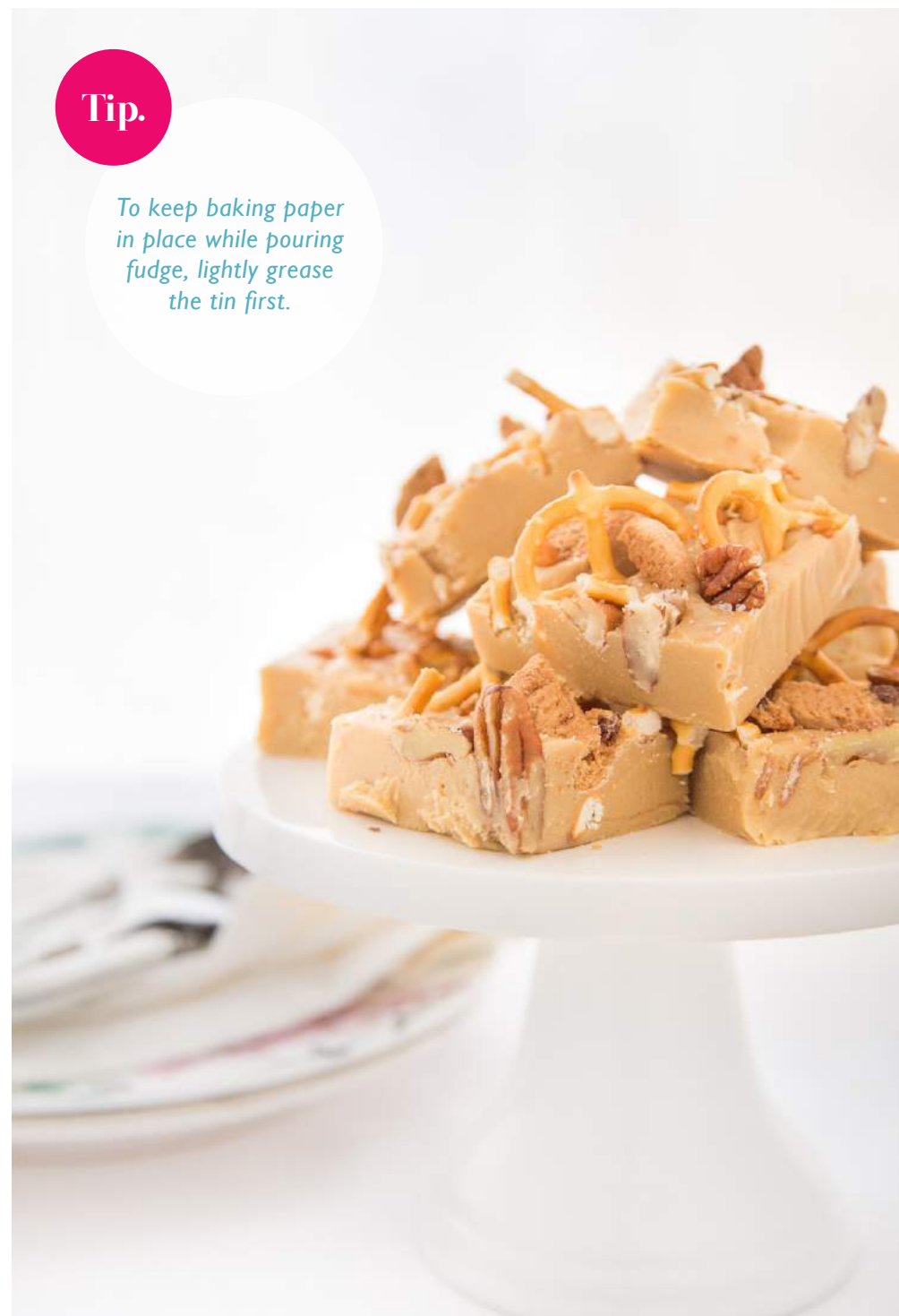
Stir in Salted Caramel Flavour and white chocolate, mix well until white chocolate has melted and fully incorporated with condensed milk mixture.

Carefully pour fudge mixture into pre-prepared pan. Immediately sprinkle with sea salt, Salted Caramel Crunch, Fudge Chunks, crushed pecans, pretzels and cookies. The fudge will develop a skin very quickly so be sure to have all crushed ingredients ready to sprinkle or they won't stick to the top of fudge.

Poke remaining pecans and pretzels into the top of fudge. Allow to cool to room temperature then leave in fridge for a few hours to set. Cut into squares and serve.

Tip.

To keep baking paper in place while pouring fudge, lightly grease the tin first.





Tip.

Dissolve colour in vegetable oil before adding to white chocolate for easy mixing and marbling.

Mocha Cloud Pie with Rainbow Shards

Coffee and chocolate – there’s no escaping this powerful pick me up! Light and fluffy choc espresso mousse is topped with a cloud of whipped cream and pretty chocolate shards!

Serves : 10 • Preparation : 45 min • Difficulty : Medium

Ingredients

Base

250g plain chocolate biscuits,
crushed
75g butter, melted

Mousse

250g good quality dark cooking
chocolate
60g unsalted butter, chopped
1 ½ cups cream
1 sachet Dr. Oetker Gelatine
Powder
2 tsp Queen Choc Espresso
Flavour for Icing

Decorate

200g white chocolate
2 tsp vegetable oil
Queen Food Colour Gel
in Red and Blue
600ml cream
1 cup icing sugar, sifted
2 tsp Queen Vanilla Bean Paste
2 tsp Queen Choc Espresso
Flavour for Icing

Method

Combine biscuits and melted butter and press into the base of a 25cm spring form pan lined with baking paper. Melt chocolate and butter in a heat proof bowl set over a saucepan of just simmering water, mixing well. Set aside to cool to room temperature. Warm ½ cup cream in a microwave safe bowl for 30 seconds. Sprinkle Gelatine Powder over cream and mix well. Microwave in 15 second intervals until gelatine is melted & mixed into cream. Allow to cool. Beat additional 1 ½ cup cream and Choc Espresso Flavour until stiff peaks form. Add gelatine mixture to chocolate and stir well to combine. Gradually fold whipped cream into chocolate mixture until smooth but still light. Dollop on top of base, smooth and chill to set.

For the chocolate shards, melt white chocolate in a microwave-safe bowl in 30 second intervals, mixing well in between until melted. Add 1 tbsp of vegetable oil to two small bowls. Add a little Red Food Colour Gel to one bowl, and Blue and Red Food Colour Gel to the other. Use a fork to vigorously mix the colour into the oil. Add one third of the chocolate to each bowl and mix well. On a tray lined with baking paper, dollop coloured and white chocolate until the tray is covered. Use the back of a spoon to marble the chocolate and smooth it out. Allow to sit at room temperature until it starts to set, then using a sharp knife score the chocolate into different sized triangle shapes. Refrigerate to set completely. To serve, whip remaining cream, icing sugar, Vanilla Bean Paste and Choc Espresso Flavour until stiff peaks form. Dollop on top of pie and finish with chocolate shards.

Decorating tips

Royal Icing

Store Leftover Icing Leftover prepared Royal Icing can be stored in an airtight container in the refrigerator for up to 7 days. To prevent a crust forming, cover surface of icing with plastic wrap prior to sealing in airtight container.

Consistency Queen Royal Icing can be used for a range of applications by simply adjusting the consistency of it. Queen Royal Icing is perfect for piping, flooding, icing cakes, decorating cookies and creating sugar decorations.

Banish Bubbles Once thinned to desired consistency, always allow Royal Icing to stand for five minutes to allow any air bubble to rise to the surface. Gently pop the bubbles and give a very gentle stir before use.

Prevent Clogged Tips Prevent hard or clogged piping bag tips by placing bags of icing tip down in a tall glass filled with a very small quantity of water when not in use.

Buttercream

Store Finished Cakes Store cakes and cupcakes iced with Buttercream Icing at room temperature in cool, dry, dark conditions for 1-3 days. Icing will be dry to touch but soft underneath.

Store Leftover Icing Leftover prepared Buttercream Icing can be stored in an airtight container in the refrigerator for up to 7 days. Simply place on bench and bring back to room temperature 1-2 hours before icing cakes.

Buttercream iced cakes and cupcakes can be stored at room temperature in cool dry conditions for 1-3 days.

Create your own rainbow of colours with our mixing chart on page 36.



*Did you know –
Fondant and Ready
to Roll Icing are the
same thing.*



Fondant / Ready to Roll Icing

Create Custom Colours Use Queen Food Colour Liquids or Gels to tint fondant (white or coloured) to your desired colour, or mix fondant colours by gently kneading them together until you achieve the shade you're after.

Prevent Staining Wear gloves when kneading colours into fondant, otherwise your hands will become very colourful!

Create Brown or Black To make dark colours such as dark brown, orange, red or dark blue, use Food Colour Gels. You will need a lot of colour, which will make the fondant sticky. Try colouring the fondant a day ahead and allowing it to rest overnight to firm up again. When ready to use, spray fondant with a little vegetable cooking spray instead of icing sugar so that the colour doesn't fade and the fondant isn't sticky.

*Mix fondant
colours by gently
kneading them
together.*



*Wear gloves
when kneading
colours into
fondant.*

Create Custom Flavours Dr. Oetker Ready to Roll Icing has a delicious Vanilla flavour. To give yours an extra flavour boost, use a toothpick to dot a few drops of your favourite Queen Extract (Peppermint, Coconut, Lemon etc.) onto the fondant and knead gently to combine. If a little sticky add some icing sugar and knead until smooth.

Seal in Cake Freshness To help your cakes stay fresh, brush them with sugar syrup, Buttercream Icing OR ganache before covering with fondant. This helps seal in freshness and allows a little more time between baking and decorating your cake.

Cake Temperature Allow cakes to come to room temperature before applying fondant. Do not decorate cakes that have come straight from the fridge or freezer.

Essential Tools A few tools go a long way to achieving a professional finish and flat, smooth cakes. Invest or borrow some fondant smoothers and buffing pads to achieve the professional finish.

Give it time Planning to decorate further after covering with a fondant base layer? Be patient and allow the fondant to firm up a little. This will prevent nail marks, dents and tears occurring.

Kneading Knead fondant gently to ensure it is smooth and a little warm. Be careful not to over-knead as it will become very sticky and unmanageable.

Start Small Knead fondant in batches – this will make it easier on your wrists and potentially less work if you don't need to use the entire packet.

Avoid Dryness and Cracking Be careful not to over knead or add too much icing sugar or cornflour to your fondant as this will result in dryness and cracking. You might find your fondant becomes a lighter colour as well.

Work Quickly Work as quickly as possible when kneading and decorating with fondant. It dries quickly, which can lead to cracking when trying to decorate.

Wrap Excess To prevent drying out, wrap fondant you aren't working with straight away in cling wrap.

Weather and Temperature Very cold weather will make your fondant hard, while humid weather makes it very sticky. Keep this in mind when making a special occasion cake without much time to spare. Try to prepare fondant in air conditioning, cool/warmer conditions or run your hands under cold/hot water and dry thoroughly before preparing.

Prevent Colour Fading Coloured fondant may fade with exposure to sunlight. Store unused fondant in cool, dry conditions away from heat and sunlight, and store decorated cakes, cupcakes and cookies in a dark, cool, dry area immediately after decorating.

Store Leftover Fondant If you have leftover fondant, wrap it in clingwrap and store in an airtight container in the pantry for up to 4 weeks. Never refrigerate fondant as it will sweat. Instead, store finished cakes, cupcakes and biscuits in cool, dry conditions such as the pantry.



Join the party! Show off your party cakes and treats!

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