



Whimsical Flavours

FUN, BRIGHT & MAGICAL RECIPES
USING QUEEN FLAVOURS FOR ICING

2018





Add a little flavour for a whole lot of fun!

Baking should be fun, bright and a little bit magical! The latest addition to our Flavour for Icing range will help you do just that - Mermaid Magic! Add a teaspoon from this shimmering bottle to your next batch of buttercream to whip up delicious dreams from the mysterious underwater world of mermaids. Oh, but what does it taste like? Scales and seaweed? Of course not! Add a dash of Mermaid to your sweet treats for a bright and fruity burst of grape and melon.

Mermaid Magic joins Unicorn Dream, Bubble Gum and Strawb'ry & Cream Flavours for Icing to complete our fun flavour family. With these little bottles at the ready in your pantry, you can transform your desserts and sweets into something seriously delicious – spoon licking encouraged.

Whether you're feeding family with much loved recipes, impressing friends with your baking prowess, or putting big smiles on little faces, this book is filled with colourful and quirky recipes that will make everyone say "wow!"

Queen



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Whimsical Flavours

Queen Flavours for Icing are the newest addition to the Queen Extracts range and come in four fun flavours; Mermaid Magic, Unicorn Dream, Bubble Gum and Strawb'ry & Cream!

With just a teaspoon or two of your favourite flavour, your whimsical cakes and treats can now taste as magical as they look. Creating a shimmering unicorn birthday cake? Unicorn Dream will transform your cake with flutters of unicorns and rainbows in every bite. Wish your homemade treat could taste like your favourite confectionery? Now it can with Bubble Gum! And if strawberry has always been your all-time favourite flavour, you'll be adding Strawb'ry & Cream to everything you make!

Simply add one teaspoon of Flavour for Icing to a batch of icing, from buttercream icing to cream cheese icing to meringue icing and royal icing. But don't stop there, add them to no-bake desserts and treats too!

Turn the pages to discover cheesecakes, marshmallows, cupcakes, slices and more, all made with our whimsical Flavours for Icing range.

Available in selected Woolworths supermarkets now.



Mermaid Magic

Hosting an under-the-sea themed party? Whip up delicious dreams from the magical underwater world of mermaids!

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Mermaid Milkshake Pudding 11

Mermaid Magic Cake 14

Mermaid Macarons 18



Mermaid Cupcakes

SERVES: 12 | PREP: 30 MIN | COOK: 20 MIN | DIFFICULTY: EASY

Unicorn Dream flavoured cupcakes topped with swirly Mermaid icing, these pretty treats are a delicious mythical mash-up!

INGREDIENTS

Cupcakes

100g butter, room temperature
3/4 cup (165g) caster sugar
2 tsp Unicorn Dream Flavour for Icing
2 large eggs, room temperature
1 1/4 cup (190g) self-raising flour, sifted
1/2 cup (125ml) milk

Italian Meringue Icing

1 cup (220g) caster sugar
1/3 cup (80ml) water
4 large egg whites (120g)
2-3 tsp Mermaid Magic Flavour for Icing
Queen Blue Food Colour Gel
Queen Red Food Colour Gel
Queen Green Food Colour Gel
1/2 cup (45g) desiccated coconut

METHOD

Cupcakes

Preheat oven to 170C (fan forced). Line a 12 hole cupcake tin with cases and set aside.

In the bowl of a stand mixer, cream butter and sugar until light and fluffy. Add Unicorn Dream Flavour for Icing and mix well.

Add eggs one at a time until just combined. Add flour and milk in two batches gently mixing until just combined. Spoon into prepared cases to 3/4 full and bake for 15-20 minutes until golden. Allow to cool in tin for 5 minutes before placing onto a wire rack to cool completely.

Icing

In a small saucepan, combine water, and sugar. Set over a low heat, without stirring, until sugar has dissolved. Increase to medium-high heat and allow syrup to reach softball stage (112°C).

While syrup is cooking, place egg whites in the bowl of a stand mixer. Whisk on low until soft peaks form and the syrup has reached softball stage. Pour the hot syrup down the inside of the bowl while mixer is running in a slow, steady stream. Increase speed to high and whisk until bowl is cool to the touch.

Mix icing colours in two small bowls. In one bowl combine 2 drops Blue Food Gel and 1 drop Green Food Colour Gel. In second bowl combine 2 drops of Red Food Colour Gel and 1 tiny drop of Blue Food Colour Gel, adding a few drops of water to help incorporate the colours. In another bowl add two heaped tablespoons of meringue and 2 small drops of Red Food Colour Gel and 1 tiny drop of Blue Food Colour Gel, mix to create purple.

Battle of the mythical beasts...
Are you Team Mermaid or Team Unicorn?





Mermaid Cupcakes

SERVES: 12 | PREP: 30 MIN | COOK: 20 MIN | DIFFICULTY: EASY

Unicorn Dream flavoured cupcakes topped with swirly Mermaid icing, these pretty treats are a delicious mythical mash-up!

TIPS

Wipe out mixing bowl with a little vinegar to ensure bowl is clean and free from any grease that may stop your whites from whipping.

If you do not have a thermometer, simply drop a small amount of the hot sugar syrup into a glass of cold water. If it forms a soft pliable ball, remove from heat.

METHOD / Cont

Place coconut in a zip lock bag or jar. In a separate bowl, combine 40 drops of Rose Pink Food Colour and 4 drops Blue Food Colour, mix to combine. Add to coconut, and shake zip lock bag or jar to incorporate colour.

Spread a small amount of meringue on top of the cupcakes, then dip edges of the cupcakes in the purple coconut mixture.

Spread white meringue onto each cupcake, a few small dollops of purple meringue, and using a tooth pick, apply a few streaks of prepared teal and purple food colour. Using a butter or palate knife, swirl it through meringue on cupcake to create marbled pattern.

Mermaid Milkshake Pudding

SERVES: 2 | PREP: 40 MIN + SETTING | DIFFICULTY: EASY

Add a little mermaid magic to your party with these deliciously thick and creamy puddings... Guaranteed to make a real splash with your guests!

INGREDIENTS

Mermaid Custard

1 tsp flour
3 tbsp caster sugar
8 egg yolks
1 cup (250 ml) milk
1 cup (250ml) pouring cream
250g unsalted butter, room temperature, cubed
1 tsp Queen Mermaid Magic Flavour for Icing
Queen Rose Pink Food Colour
Queen Blue Food Colour Gel
200ml thickened cream
1 tsp Queen Natural Organic Vanilla Essence-Extract
Dr. Oetker Mermaid Party Pal Icing Decorations
Dr. Oetker Neon Sugar

Pink Ganache

200g white chocolate
100ml thickened cream
1 tsp Queen Mermaid Magic Flavour for Icing
2 tsp Queen Rose Pink Food Colour

METHOD

Custard

Whisk together flour, sugar and egg yolks in a large microwave safe bowl. Add cream, milk and Mermaid Magic, whisking until smooth.. Microwave in 1 min bursts, whisking in between until thick and smooth. Once custard has thickened, add butter and whisk until melted. Cover with plastic wrap and chill for 3 hours.
Split custard into three bowls. Colour one pink (1 tsp Rose Pink), one blue (1 drop Blue Gel) and one purple (3 drops Rose Pink + 1 drop Blue Gel). Transfer into three separate piping bags.
In separate bowl, whip cream and Vanilla to stiff peaks. Place whipped cream in piping bag fitted with 1M tip, set aside.

Ganache

Place chocolate and cream in a large microwave safe bowl. Microwave in 20 second bursts, mixing in between until smooth. Add Rose Pink colour and Mermaid Magic Flavour for Icing, mixing quickly until well combined. Cover with plastic wrap and set aside to cool completely, before transferring to a piping bag.
Drizzle the inside of your serving cup (approx. 250ml) with pink ganache. Add a dab of ganache to the Mermaid Icing Decorations and stick to the outside of serving cups. Pipe custard in layers, starting with purple, followed by pink and blue. Pipe a swirl of whipped cream on top. Add a mermaid tail Icing Decoration on top, sprinkle with pink Neon Sugar then finish with two pink striped paper straws!



There's so much magic in this cake, we don't know where to start!



Mermaid Magic Cake

SERVES: 16 | PREP: 15 MIN | COOK: 45 MIN | DIFFICULTY: MEDIUM

Watch as one beautifully coloured batter transforms in the oven to create three delicious layers, then finish it off with mermaid-inspired buttercream icing.

INGREDIENTS

Cake

4 large eggs, separated, room temperature
¾ cup (165g) caster sugar
4 tsp Queen Mermaid Magic Limited Edition Flavour for Icing
125g unsalted butter, melted and cooled
½ cup (125g) plain flour
¾ cup (75g) desiccated coconut
2 cups (500ml) full cream milk, lukewarm

Buttercream

250g butter
3 cups (450g) icing sugar
1-2 tsp Queen Mermaid Magic Limited Edition Flavour for Icing
Queen Blue Food Colour Gel
Queen Green Food Colour Gel

METHOD

Cake

Preheat oven to 160C (fan forced), grease a 16cm x 26cm slice tray. Set aside.

Combine egg yolks and sugar and mix with a stand mixer with a paddle attachment until light and creamy. Add Mermaid Magic Flavour for Icing and cooled, melted butter, mix until combined. Butter must be cooled before adding to mixture.

Add flour and mix until just combined. Place half of the milk in a microwave safe jug and microwave for 30 seconds until warm. Add remaining cold milk to jug so that the milk is lukewarm. On the lowest mixer speed, gradually add milk to egg mixture in a steady stream, mixing until fully combined.

In a separate bowl, beat egg whites until stiff peaks form, then gently fold 1/3 of the egg whites into the milk mixture using a spatula. Mix until just combined then add remaining egg whites 1/3 at a time. Be careful not to over mix, it's okay to have some clumps of egg white remaining. The mixture will be the consistency of thin custard.

Pour mixture into greased tray, gently smooth the surface with a spatula and bake for 45 minutes. During baking it may puff up at the sides - do not remove from oven and allow to bake the full period. Allow to fully cool in the tin, then refrigerate for 2 hours until fully set.

Mermaid Magic Cake

SERVES: 16 | PREP: 15 MIN | COOK: 45 MIN | DIFFICULTY: MEDIUM

Watch as one beautifully coloured batter transforms in the oven to create three delicious layers, then finish it off with mermaid-inspired buttercream icing.

TIPS

The cake layer on the top of this cake may vary with your oven temperature.

Magic Cake can be kept in an airtight container in the fridge for up to 3 days. Bring to room temperature before serving.

METHOD / Cont

Buttercream

Place butter in the bowl of a stand mixer and beat on medium-high speed for 5 minutes until lightened in colour. With the mixer off, sift in half the icing sugar. With the mixer on low, mix until combined. Add remaining icing sugar, mix to combine before increasing the speed and mixing for a further 2-3 minutes. Add Mermaid Magic Flavour for Icing and mix to incorporate.

Divide buttercream into 3. To the first add a drop of Blue Food Colour Gel, mixing to combine. In the second place 2 drops of Blue Food Colour Gel and 1 drop of Green Food Colour Gel, mixing to combine. Leave the last bowl plain.

Scoop blue, teal and white icing into separate piping bags. Pipe different coloured dots in a row onto cake. The dots should just touch each other and be about the diameter of a 10 cent piece. Using a teaspoon or small offset spatula, gently bring it down onto the middle of your icing dot, pressing down and dragging the icing. Repeat with each dot. Have a small bowl handy to scrape the excess icing off your spatula or spoon. Repeat row by row until whole cake is covered.



Our Mermaid Magic competition winner



Thank you Jo Bogle!

Mermaid Macarons

SERVES: 12 | PREP: 15 MIN | COOK: 17 MIN | DIFFICULTY: MEDIUM

*These magical macarons are just what you need for a mermaid-themed soiree!
Thank you Jo Bogle for your recipe and photograph.*

INGREDIENTS

Macarons

100g almond meal
160g pure icing sugar
3 large egg whites, room temperature
5 tbsp caster sugar
2 tsp Queen Mermaid Magic Flavour for Icing
1 drop Queen Gel Food Colour Green
2 drops Queen Gel Food Colour Blue

Filling

2 cups (300g) icing sugar, sifted
100g butter, softened
1 tbsp full cream milk
3-4 tsp Queen Mermaid Magic Flavour for Icing
1 drop Queen Gel Food Colour Green
2 drops Queen Gel Food Colour Blue

METHOD

Macarons

Pre-heat oven to 140°C (fan forced). Line 2 baking trays with baking paper.

Triple sift almond meal and icing sugar into a large bowl. Whisk egg whites on medium until light and foamy. Slowly add 1 tbsp sugar at a time, whisking until glossy firm peaks appear.

Add Mermaid Magic and Gel Food Colours.

Slowly fold half the almond mixture through the egg whites. When combined, fold through the remaining almond mixture. (Queen Tip: Fold until mixture flows slowly like lava.)

Add mixture to piping bag fitted with a 2cm round nozzle. Pipe small discs onto tray approximately 4cm apart. Tap tray gently on bench to help flatten mixture. Leave uncovered for 45 min until skin forms and macarons are not sticky to touch.

Place on middle shelf for 15-17 mins until shell is firm to touch and wobbles slightly on feet. Remove from oven and allow to cool completely before filling.

Filling

Place butter into mixer and beat on medium speed until pale and fluffy. Add icing sugar in small amounts until incorporated.

With the mixer on, slowly add milk, Mermaid Magic and Gel Food Colour and beat on high for 5 minutes. Spoon into piping bag and pipe onto one side of the macaron, then sandwich together with another shell.

Unicorn Dream

These recipes aren't just a figment of your imagination, watch as the magic of Unicorns come to life in these mythical treats!

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Unicorn Parfaits

SERVES: 6 | PREP: 25 MIN + CHILLING | DIFFICULTY: EASY

Layer upon layer of sweet pudding topped with a swirl of whipped cream is just the thing to brighten anyone's day.

INGREDIENTS

Pudding

3½ cups (875ml) full cream milk

⅓ cup (50g) cornflour

½ cup (110g) caster sugar

¼ tsp salt

1½ tsp Queen Unicorn Dream Flavour for Icing

20g unsalted butter

Queen Rose Pink Food Colour

Queen Blue Food Colour

Whipped Cream

1½ cups (375ml) thickened cream

1½ tbsp icing sugar

Dr. Oetker Neon Sugar, to decorate

METHOD

In a medium saucepan, bring 3 cups of the milk to a simmer over low heat.

While milk is coming to a simmer, whisk together cornflour, sugar and salt in a small bowl. Slowly add remaining ½ cup milk while whisking. Add to the simmering milk and cook over low heat, constantly stirring for 5 minutes to thoroughly cook cornflour. Add Unicorn Dream Flavour and butter, mixing to combine.

Divide warm pudding into 3 bowls. Colour the first bowl with a few drops of Rose Pink Food Colour, the second with a few drops of Blue Food Colour and the third with a few drops of Rose Pink and a drop of Blue Food Colour. Stir to combine.

Using a jug, slowly pour layers into jars, one colour at a time. Once all layers have been poured, refrigerate for 2 hours. No need to refrigerate between layers.

When ready to serve, combine cream and sugar in a medium bowl and whip to firm peaks. Pipe or spoon over cold parfaits and decorate with pink Neon Sugar.

TIP

When pouring the layers, pour the pudding around the circumference of the jar before pouring towards the middle. This will help the layer stay level and prevent it from sinking into the layer underneath.

This recipe makes 6 parfaits in 220ml jars

This colourful creamy parfait tastes as magical as it looks!



One bite of these colourful cookie bars will have you smiling from ear to ear.



Unicorn Cookie Bars

SERVES: 24 | PREP: 45 MIN | COOK: 30 MIN | DIFFICULTY: EASY

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

INGREDIENTS

Cookie Base

- 400g unsalted butter
- 1 cup (220g) caster sugar
- 1 tsp Queen Natural Vanilla Extract
- 1 large egg
- 2 cups (300g) plain flour
- ½ cup (75g) self raising flour
- Pinch of salt
- ¼ cup Dr. Oetker Polka Dots

Icing

- 125g unsalted butter, room temperature
- 2 cups (300g) icing sugar
- 1 tsp Queen Unicorn Dream Flavour for Icing
- 4 tbsp (80ml) thickened cream
- Queen Food Colour Gel in Yellow, Red, and Blue
- Dr. Oetker Hundreds & Thousands, Polka Dots, Sugar Stars and Sugar Strands
- Silver cachous

METHOD

Preheat oven to 180°C (fan forced) and line a 16cm x 26cm slice tin with baking paper.

Cream together butter, sugar and Vanilla Extract until light and fluffy. Add egg and mix until combined. Sift in flours and salt and beat on low until just combined. Fold through Polka Dots. The mixture will resemble a soft, sticky cookie dough.

Press dough into prepared slice tin and use the back of a spoon to smooth dough into tin. Bake for 20-25 minutes, or until the edges are golden brown and top is lightly golden. Allow to cool in the tin, the centre may sink slightly as it cools.

When the base has cooled, make the icing. Place butter in the bowl of a stand mixer fitted with a paddle attachment and mix until pale and creamy. Sift in icing sugar and with the mixer on the lowest speed, mix to combine. Increase speed and beat until light and fluffy. Add Unicorn Dream Flavour for Icing and mix until combined. Add cream, one tablespoon at a time, mixing well until smooth and spreadable.

Divide icing into four bowls. Add one drop of yellow food colour gel to the first bowl, one drop of red to the second bowl and two drops of red, and one drop of blue to the third bowl, mix well. Leave the fourth bowl as is.

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

Unicorn Rice Crispy Squares

SERVES: 18 | PREP: 40 MIN + SETTING | DIFFICULTY: EASY

If there were ever a dessert that screams "Unicorn!" This is it! These crispy treats are so easy to make, you can let your imagination run wild with the decorating.

INGREDIENTS

Dip Dyed Marshmallows

¾ cup water, divided in three
Queen Rose Pink Food Colour
Queen Blue Food Colour
60g mini white marshmallows

Rice Crispy Squares

100g butter
230g white marshmallows
2 tsp Queen Unicorn Dream Flavour
for Icing
Queen Rose Pink Food Colour
4 cups (160g) rice bubbles

Icing & Decorations

1 packet Queen Royal Icing
¼ tsp Queen Blue Food Colour
Dr. Oetker Sugar Stars, Hundreds
& Thousands, Sugar Strands and
Rainbow & Unicorn Party Pals, to
decorate

METHOD

For the dip dyed marshmallows, fill three bowls with ¼ cup of water each. Add ¼ tsp Rose Pink Food Colour to the first bowl, ⅛ tsp Blue Food Colour to the second bowl and ¼ tsp Rose Pink Food Colour and a few drops of Blue Food Colour to the last bowl and mix to make purple.

Dip marshmallows in separate colours to create pink, blue and purple dip dyed marshmallows. Place on baking paper to dry.

For the rice crispy squares, grease a 16 x 26 cm slice tin and set aside. In a large saucepan melt butter over a low heat. Add marshmallows and stir until melted.


Add Unicorn Dream Flavour for Icing and ¼ tsp Rose Pink Food Colour, mixing to combine. Pour in rice bubbles and stir to coat. Quickly pour into prepared pan. Using a sheet of baking paper, smooth and flatten mixture into the tin. Allow to cool before cutting into squares.

Prepare Royal Icing according to packet directions. Add Unicorn Dream Flavour for Icing and Blue Food Colour and mix to incorporate.

Spoon Icing into a piping bag fitted with a writing tip and drizzle over rice crispy squares. Decorate with Hundreds & Thousands, Sugar Stars, Sugar Strands, dip dyed marshmallows and Rainbow and Unicorn Party Pals.

No unicorns were harmed in the making of these treats!





This cheesecake is perfect for your next birthday or any occasion that needs extra sparkle!

Pastel Rainbow Unicorn Cheesecake

SERVES: 10 | PREP: 20 MIN + FREEZING + CHILLING | DIFFICULTY: MEDIUM

Fall head over hoofs for this magical Unicorn cheesecake. This head turning cheesecake not only looks impressive, but is filled with our dreamy Unicorn flavour.

INGREDIENTS

Base

125g plain sweet biscuits
2 tsp brown sugar
Pinch salt
60g butter, melted

Filling

400g full-fat cream cheese, softened
¾ cup (110g) icing sugar
2 tsp lemon juice
3 tsp Queen Unicorn Dream Flavour for Icing
2 cups (500ml) thickened cream
20g powdered gelatine
2 tbsps (40ml) boiling water
Queen Food Colour Gel in Red, Blue & Yellow

Cream

200ml thickened cream
1 tbsps icing sugar
1 tsp Unicorn Dream Flavour for Icing
Dr. Oetker Neon Sugar, to decorate

METHOD

Grease and line the base of a 23cm spring form cake tin. Process biscuits, brown sugar and salt in a food processor to fine crumbs. Add melted butter and process to combine. Press into the base of prepared cake tin. 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 Unicorn Dream Flavour for Icing and mix until smooth. Add cream and mix until smooth. Sprinkle gelatine 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 into four bowls and tint with food colour using a toothpick to adjust colour intensity.

Pour blue mixture over biscuit base and freeze for 20 minutes, ensuring the layer is completely set 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.

To make whipped cream, combine cream, sugar and Unicorn Dream Flavour for Icing and whisk to firm peaks. When cheesecake is fully set, gently release the tin and serve with whipped cream and Neon Sugar.

Use kitchen scales when dividing the cheesecake mixture to achieve even layers.

Unicorn Marshmallows

SERVES: 18 | PREP: 20 MIN + SETTING | DIFFICULTY: EASY

Just as magical as their mythical namesake, these pillowy soft clouds of heavenly marshmallow make the perfect party treat!

INGREDIENTS

Pink Icing Sugar

1 ½ cups (225g) icing sugar
Queen Rose Pink Food Colour
¼ cup (40g) cornflour

Marshmallow

½ cup (125ml) warm water
2 tbsp (24g) gelatine powder
½ cup (125ml) water
1½ cups (330g) caster sugar
⅔ cup (230g) Queen Glucose Syrup
2 tsp Queen Unicorn Dream Flavour for Icing
Queen Rose Pink Food Colour
Queen Blue Food Colour

METHOD

Place icing sugar in a food processor. With food processor running, add Queen Rose Pink Food Colour a drop at a time, being careful not to add too much. Process well between additions. Once desired colour is reached, pour onto a sheet of baking paper and break up using a fork. Allow to dry for 30 minutes. Sift icing sugar to get rid of any lumps. Set aside.

For the marshmallows, grease a 16cm x 26cm slice tin and line with baking paper. Spray inside of baking paper with cooking spray.

Add warm water to the bowl of a stand mixer fitted with a whisk attachment and sprinkle over the gelatin, stirring to combine. Set aside.

In a medium saucepan, combine water, sugar and Glucose Syrup. Cook over a low heat until sugar has dissolved. Increase heat to high and cook until sugar reaches 112°C or soft ball stage.

With your mixer on high, add the hot syrup in a slow, steady stream into the gelatin mixture (not over the whisk). Add Unicorn Dream Flavour for Icing and beat for 5 minutes. Working quickly scoop out a third of the marshmallow mixture and add 40 drops Rose Pink Food Colour (a little less than ½ tsp) and a few drops of Blue Food Colour, mixing to make purple marshmallow.

Add a little magic to your marshmallow!





Unicorn Marshmallows

SERVES: 18 | PREP: 20 MIN + SETTING | DIFFICULTY: MEDIUM

Just as magical as their mythical namesake, these pillowy soft clouds of heavenly marshmallow make the perfect party treat!

TIPS

If you don't have a candy thermometer, use a metal spoon to drop some of the sugar mixture into cold water - if it forms a soft pliable ball it's ready.

Store marshmallows layered between sheets of baking paper in an air tight container for up to a week.

Did you know marshmallows can be frozen? Simply place in a zip-lock bag and store in an airtight container in the freezer. Bring to room temperature before eating.

METHOD / Cont.

Working quickly, pour white marshmallow mixture into prepared tin and spoon purple marshmallow on top. Fold purple through white and swirl using a spoon. Place a greased piece of baking paper (greased side down) over the top of the marshmallow to smooth out. Allow to cool on the bench for 2 hours until set.

With baking paper still on top, turn marshmallow out of tin onto bench. Dust bench with pink icing sugar mixture then remove baking paper from bottom of marshmallow. Turn bottom of marshmallow onto dusted bench then remove baking paper from top of marshmallow.

Using a sharp knife coated with pink icing sugar mixture, slice marshmallow into squares. Lightly coat marshmallows in icing sugar mixture.

Bubble Gum

These Bubble Gum flavoured desserts pack a powerful confectionery punch from start to finish.

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No Bake Bubble Gum Cheesecake Bars

SERVES: 20 | PREP: 45 MIN + CHILLING | DIFFICULTY: MEDIUM

Whip up these fun and colourful cheesecake bars without turning on the oven! This recipe is super simple, with a splash of colour and an ever exciting Bubble Gum Flavour.

INGREDIENTS

Base

250g plain sweet biscuits
1 cup (90g) rolled oats
150g butter, melted

Cheesecake

450g white chocolate, chopped
500g cream cheese, room temperature
1 cup (250ml) cream
1 tbsp Queen Bubble Gum Flavour for Icing
Queen Blue Gel Food Colour
Queen Red Gel Food Colour

METHOD

Grease and line a 20cm x 20cm cake tin. Place biscuits and oats in a food processor and pulse to a fine crumb. Add the melted butter and process to combine. Press into the base of prepared cake tin and refrigerate for 15 minutes.

For the cheesecake filling, melt white chocolate in a bowl set over a saucepan of gently simmering water, stirring continuously until the chocolate has melted. Set bowl aside to cool slightly, until no longer hot to the touch.

In the bowl of a stand mixer fitted with a paddle attachment, beat cream cheese until smooth and no lumps remain. Add cream and continue to mix until mixture is smooth and thick. Slowly add cooled melted chocolate in 4 batches, beating well between each addition. Stir through Bubble Gum Flavour for Icing.

Remove $\frac{1}{4}$ of the mixture into a small bowl. Remove $\frac{1}{2}$ cup of this reserved mixture into another bowl and colour with one drop Blue Food Colour Gel. Colour remaining $\frac{3}{4}$ of cheesecake mixture with two drops Red Food Colour Gel.

Pour pink cheesecake mixture over chilled cheesecake base. Return to the fridge for 30 minutes to set.

Smooth uncoloured cheesecake mixture over set cheesecake and finish by swirling through dollops of blue cheesecake mixture, using a chopstick to create a marble pattern. Chill overnight. Using a warm knife, cut into bars to serve.



These creamy cheesecake bars are easy to make and no bake!

Rainbow Bubble Gum Trifle

SERVES: 4 | PREP: 30 MIN | COOK: 45 MIN | DIFFICULTY: MEDIUM

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

INGREDIENTS

Cake

2 cups (300g) plain flour
1 tbsp baking powder
1 cup (220g) caster sugar
250g butter, room temperature
1 tsp Queen Natural Vanilla Extract
3 large eggs
½ cup (125ml) sour cream
½ cup (125ml) milk
Queen Food Colour Gel in Red,
Yellow, Green & Blue

Cream

300ml thickened cream
1½ tbsp icing sugar
2-3 tsp Queen Bubble Gum Flavour
for Icing

TIP

Use 1-2 drops of Food Colour Gel for pastel colour or 3-4 drops of Food Colour Gel for vivid colours.

METHOD

Preheat oven to 180°C (fan forced). Grease and line 20cm square cake tin with baking paper.

Combine flour, baking powder and sugar in the bowl of a stand mixer fitted with a paddle attachment. Add butter, Vanilla Extract, eggs, sour cream, and milk. Mix to incorporate, before increasing speed to medium-high until mixture becomes thick and fluffy.

Divide mixture evenly into five bowls and tint each mixture with a different colour using Food Colour Gels. Spoon coloured mixture into prepared tin to create five distinct stripes of mixture. Cover tin with foil and bake on lowest shelf for 30-40 minutes or until an inserted skewer comes out clean. Allow to cool in tin for 10 minutes before turning out onto a wire rack to cool completely.

To make whipped cream, combine cream, sugar, and Bubble Gum Flavour for Icing in a bowl and whip to firm peaks. Cover with cling wrap and leave in the fridge until ready to assemble.

To assemble, slice cake into coloured sections and crumble into pieces. Place a small amount blue cake crumbs in each serving glass. Pipe or spoon 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.

This colourful trifle is a breeze to create and even more fun to eat.

Bubble Gum Fairy Floss Cupcakes

SERVES: 12 | PREP: 35 MIN | COOK: 18 MIN | DIFFICULTY: EASY

These Bubble Gum flavoured cupcakes topped with two-tone Bubble Gum icing and pink fairy floss have us dreaming of ferris wheels and fireworks!

INGREDIENTS

Cake

2 cups (300g) self-raising flour
2/3 cup (150g) caster sugar
65g butter, room temperature
2/3 cup (160ml) milk
1/4 cup (60ml) vegetable oil
2 tbsp sour cream
1 large egg
2 tsp Queen Bubble Gum Flavour for Icing
Queen Red Food Colour Gel

Buttercream

250g butter, room temperature
3 cups (450g) icing sugar, sifted
2 tsp Queen Bubble Gum Flavour for Icing
3 tbsp (60ml) cream, chilled
Queen Blue Food Colour Gel
Persian fairy floss

METHOD

Preheat oven to 180°C (fan forced). Line a 12 cupcake tin with cupcake cases.

In the bowl of a stand mixer fitted with a paddle attachment, combine flour, sugar and butter and mix until mixture resembles fine crumbs. In a jug, combine milk, oil, sour cream and egg, whisking to combine. With mixer at a low speed, slowly pour milk mixture into flour mixture. Add Bubble Gum Flavour for Icing and 2 drops of Red Food Colour Gel, mixing to incorporate.

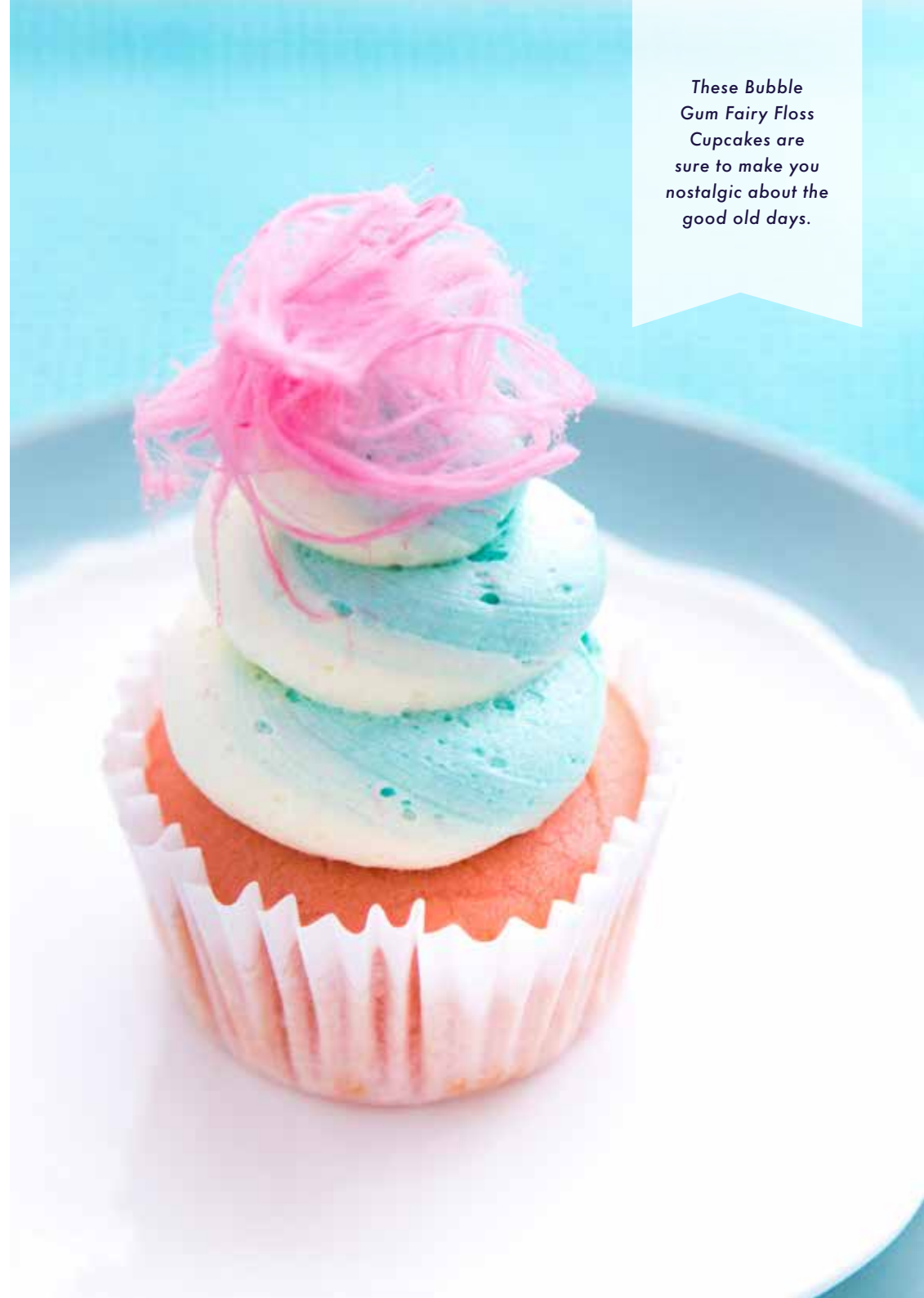
Divide batter between cupcake liners filling to 3/4 full. Bake for 15-17 minutes or until an inserted skewer comes out clean. Transfer cupcakes to a wire rack to cool completely before decorating.

To prepare buttercream, place butter in the bowl of a stand mixer fitted with a paddle attachment and beat on medium-high speed for 6-8 minutes until pale and fluffy. With mixer off, sift in icing sugar. With mixer on lowest speed, mix to combine before increasing mixer speed to medium-high for approximately 2-3 minutes. Add cream and Bubble Gum Flavour for Icing and mix to combine.

Remove half of the icing and set aside. Add two drops of Blue Food Colour Gel to remaining icing and mix until incorporated.

In a piping bag fitted with a large round piping tip, spoon blue icing into one side of the piping bag and fill the other side with white icing. Pipe a swirl of icing onto the top of each cupcake and top with Persian fairy floss.

These Bubble Gum Fairy Floss Cupcakes are sure to make you nostalgic about the good old days.





Bubble Gum Marble Rainbow Cake

SERVES: 12 | PREP: 45 MIN + CHILLING | COOK: 50 MIN | DIFFICULTY: MEDIUM

This bold, bright party cake features layers of marbled vanilla cake, sandwiched between Bubble Gum buttercream. It's just like a rainbow cake, but even more fun!

INGREDIENTS

Cake

400g butter, room temperature
4 tsp Queen Vanilla Bean Paste
2 cups (440g) caster sugar
1½ cups (375ml) milk
6 large eggs
4 cups (600g) plain flour
1½ tbsp baking powder
Queen Food Colour Gel in Red, Blue,
Green & Yellow

Swiss Meringue Buttercream

500g butter, room temperature
300g egg whites (approx. 10 large
eggs)
2¼ cups (500g) caster sugar
3-4 tsp Queen Bubble Gum Flavour
for Icing
Dr. Oetker Polka Dots, Sugar Strands
and Hundreds & Thousands

METHOD

Preheat oven to 180°C (fan forced), grease and line two 20cm round cake tins.

Combine butter, Vanilla Bean Paste, sugar, milk, eggs and sifted flour & baking powder in the bowl of a stand mixer fitted with a paddle attachment. Mix on low until combined, before increasing 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.

Pour 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 until an inserted skewer comes out clean. Allow to cool for 15 minutes before turning out onto a cake rack to cool completely.

For the buttercream, cut butter into 2cm cubes, set aside. Combine egg whites and sugar in a large bowl and sit over a saucepan of just simmering water. Whisk continuously until mixture is hot to touch and sugar has dissolved.

Transfer mixture to a stand mixer fitted with whisk attachment. Whisk for 5-10 minutes until a thick glossy meringue forms with stiff peaks, and the mixture has cooled down.

Bubble Gum Marble Rainbow Cake

SERVES: 12 | PREP: 45 MIN + CHILLING | COOK: 50 MIN | DIFFICULTY: MEDIUM

This bold, bright party cake features layers of marbled vanilla cake, sandwiched between Bubble Gum buttercream. It's just like a rainbow cake, but even more fun!

TIPS

To create neat horizontal cake layers, make small cuts while turning the cake.

For bright vivid colours, we used 3-4 drops of Food Colour Gel. For pastel colours, simply reduce amount to 1-2 drops.

Don't panic if your Swiss meringue buttercream mixture looks curdled or lumpy while adding the butter, simply keep mixing until smooth and fluffy.

METHOD / Cont.

Switch to a paddle attachment, and on medium speed, add butter a few pieces at a time, allowing it to incorporate fully before adding more. Add Bubble Gum Flavour for Icing. 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 blue-green marble 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 star tip to pipe a border around the top and bottom of the cake, and sprinkle Polka Dots, Hundreds & Thousands and Sugar Strands.



Cheeky Cheats Bubble Gum Ice Cream Bars

SERVES: 12 | PREP: 30 MIN + FREEZING | DIFFICULTY: EASY

Just as the name says, these cheeky ice cream bars are so easy to make, all you need is store-bought ice cream, Bubble Gum Flavour for Icing and a splash of colour.

INGREDIENTS

1.5L vanilla ice cream
2 tbsp Queen Bubble Gum Flavour for Icing
Queen Gel Food Colour in Red, Blue and Yellow

Bubble Gum colours with Queen Food Colour Gel

Purple: two drops red, one drop blue
Blue: one or two drops blue, half drop yellow
Pink: one or two drops red

METHOD

Line 1.5L capacity loaf tin with cling wrap, ensuring the cling wrap hangs over the sides of the tin. Set aside.

Scoop vanilla ice cream out of packaging and cut into small chunks. Place in bowl of a stand mixer fitted with a whisk attachment and beat until ice cream has softened. Add Bubble Gum Flavour for Icing and mix to combine. Place $\frac{1}{4}$ of the bubble gum ice cream mixture into the bottom of the lined tin, level, and place in the freezer. Divide remaining ice cream evenly into 3 bowls. Store bowls in the freezer and remove one at a time to colour with food colour gel.

Remove the tin from the freezer and add a coloured layer, allowing each layer to freeze for 5 minutes. Repeat until all layers have been added. If any of the bowls of ice cream become too frozen, leave out to soften a little before adding to the tin. Cover completely with cling wrap.

Using a marker on the cling wrap, mark a spot for each ice cream stick. Use 12 sticks in two rows of six. Use a sharp knife to pierce the wrap in 12 places and push wooden ice cream sticks through the cling wrap. Freeze overnight. To serve, remove ice cream from tin by lifting the cling wrap. Using a hot knife, slice into 6 even slices, then cut each slice in half to create 12 ice creams.

These DIY, no fuss ice cream bars are sure to be a hit with the whole family.

Bubble Gum Rainbow Jelly

SERVES: 4-5 | PREP: 1 HOUR + CHILLING | DIFFICULTY: EASY

Why stop at one colour when you can have them all! Everyone will go crazy for this wild and wobbly Bubble Gum dessert.

INGREDIENTS

Rainbow Layers

4 sachets Dr. Oetker Gelatine Powder
1 cup (220g) caster sugar
2½ tsp Queen Bubble Gum Flavour for Icing
1.6L boiling water
Queen Food Colour Gel in Red, Blue, Yellow & Green

White Layers

⅓ cup (80ml) hot water
1 sachet Dr. Oetker Gelatine
300ml cream
1 tsp Queen Bubble Gum Flavour for Icing

TIP

If Jelly sets between colours, heat in microwave in 10 second increments to melt. Stir well and make sure it has cooled before creating a new layer.

METHOD

To make rainbow jelly, combine Gelatine Powder, sugar, Bubble Gum Flavour for Icing, and boiling water in a large bowl. Whisk until sugar and gelatine have completely dissolved. Divide mixture into five separate bowls, approximately 360ml in each bowl. Colour with Food Colour Gels and set aside.

To make white jelly, add hot water to a microwave safe bowl and sprinkle with Gelatine Powder. Leave for 5 minutes before microwaving for 30 seconds to dissolve gelatine. In a large jug, whisk together cream, gelatine mixture and Bubble Gum Flavour for Icing until well combined.

Add 1-2 tablespoons of jelly mixture to 4-5 dessert glasses, depending on size. Carefully transfer jelly to fridge to set for about 20 minutes between each layer. Repeat process for each colour.

Rainbow colours with Queen Food Colour Gel

Red: three drops red
Orange: one drop red, two drops yellow
Yellow: two drops yellow
Green: two drops green
Blue: two drops blue



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

Strawb'ry & Cream

The fresh, fun flavours of Strawb'ry & Cream come together to make these recipes super fruity.

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Strawberries & Cream Party Cake

SERVES: 12 | PREP: 45 MIN | COOK: 50 MIN | DIFFICULTY: MEDIUM

This fun, playful cake is a creamy strawberry dream! Perfect for youngsters (and the young at heart), you'll love its tender cake layers and light Swiss meringue buttercream.

INGREDIENTS

Cake

200g butter, room temperature
2 tsp Queen Vanilla Bean Paste
1 cup (220g) caster sugar
¾ cup (180ml) milk
3 large eggs
2 cups (300g) plain flour
3 tsp baking powder

Swiss Meringue Buttercream

500g butter, room temperature
300g egg whites (approx. 10 large)
2¼ cups (495g) 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 (fan forced), grease and line a 20cm round cake tin with baking paper.

In a stand mixer fitted with paddle attachment, combine butter, Vanilla Bean Paste, sugar, milk, and eggs. Add sifted flour and baking powder. Mix on low speed until combined. Increase to medium-high until mixture is pale and creamy.

Transfer to prepared cake tin and bake for 45-50 minutes or until an inserted skewer comes out clean. Cool for 10 minutes in tin before turning out onto wire rack to cool completely.

For the buttercream, cut butter into 2cm cubes, 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 has dissolved.

Transfer mixture to a stand mixer fitted with whisk attachment. Whisk for 5-10 minutes or 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 a few pieces of butter at a time, allowing it to incorporate fully before adding more. Add Strawberry & Cream Flavour for Icing and Red Food Colour Gel. Increase speed to high and beat for 5 minutes until a thick pink buttercream forms.



Swiss meringue buttercream makes this cake light and full of flavour!



Strawberries & Cream Party Cake

SERVES: 12 | PREP: 45 MIN | COOK: 50 MIN | DIFFICULTY: MEDIUM

This fun, playful cake is a creamy strawberry dream! Perfect for youngsters (and the young at heart), you'll love its tender cake layers and light Swiss meringue buttercream.

TIPS

Don't panic if your Swiss meringue buttercream mixture looks curdled or lumpy while adding the butter, simply keep mixing until smooth and fluffy.

This fun party cake can also be coloured and flavoured with Bubble Gum or Unicorn Dream. Simply use your favourite flavour in the same amount and add desired colour to the Swiss meringue buttercream.

METHOD / Cont.

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 layer on a plate or cake stand and top with a cup of buttercream. Smooth out buttercream over cake layer and top with second cake layer.

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 ice cream 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 ice cream cones and top with a cherry!

Cheesecake Jelly Slice

SERVES: 24 | PREP: 45 MIN + CHILLING | DIFFICULTY: MEDIUM

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

INGREDIENTS

Base

250g wheat biscuits, crushed

125g butter, melted

Cheesecake

1 sachet Dr. Oetker Gelatine Powder

¼ cup (60ml) boiling water

250g cream cheese, room temperature

300ml cream

⅓ cup (50g) icing sugar

1 tsp Queen Vanilla Bean Paste

Jelly

1 sachet Dr. Oetker Gelatine Powder

400ml boiling water

2 tsp Queen Strawb'ry & Cream
Flavour for Icing

⅓ cup (75g) caster sugar

Queen Red Gel Food Colour

METHOD

Grease and line a 16cm x 26cm slice tin with baking paper, set aside.

Using a food processor, process biscuits to a fine crumb, add melted butter and process to combine. Press into slice tin using the back of a spoon. Refrigerate for 30 minutes.

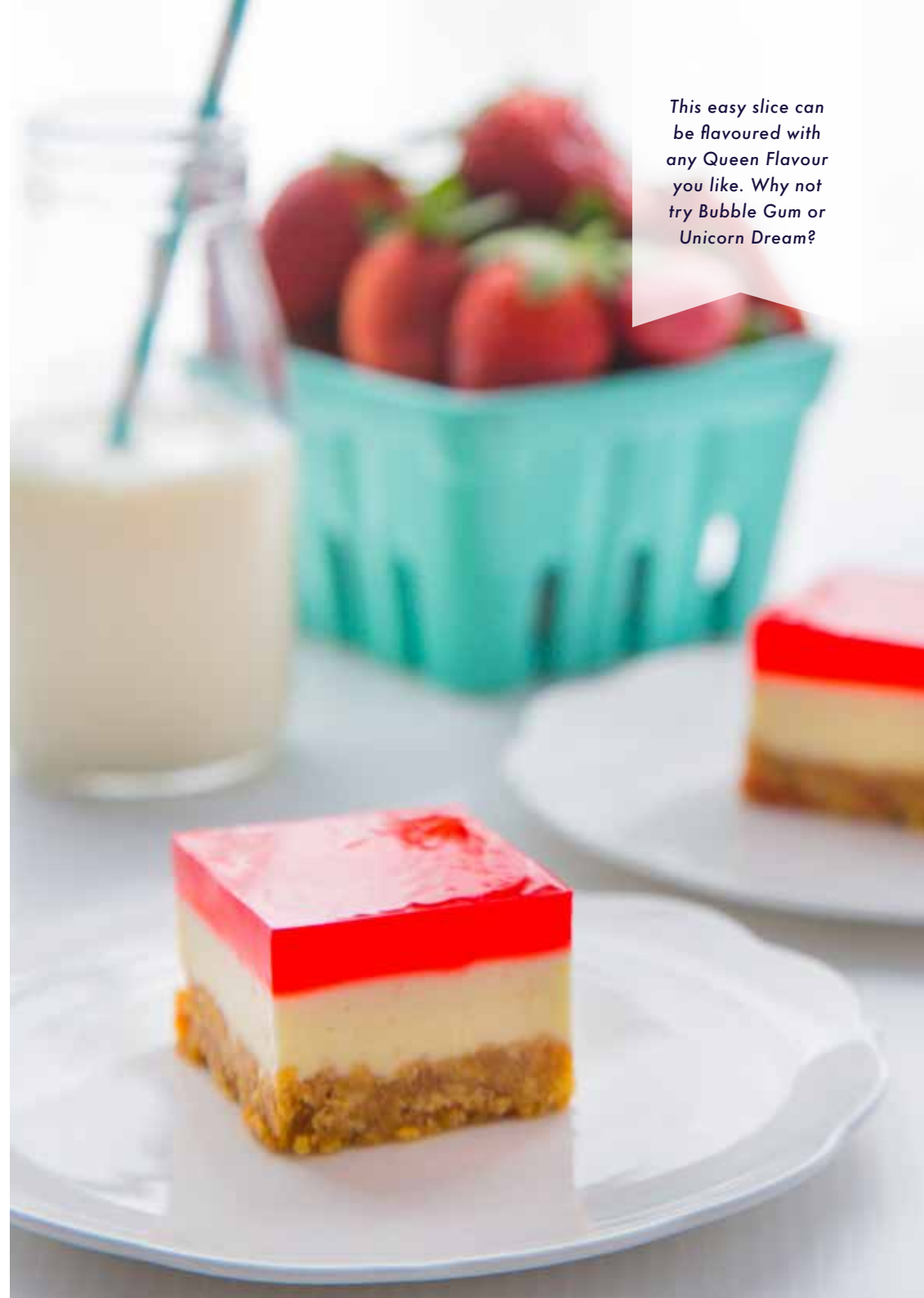
Place boiling water into a small microwave safe bowl and mix in gelatine. Microwave for 30 seconds, stir well and allow to cool slightly.

In the bowl of a stand mixer fitted with a paddle attachment, beat cream cheese until smooth. Slowly pour in cream while mixing on low-medium speed to combine. Sift in icing sugar and mix slowly to incorporate. Add cooled gelatine and Vanilla Bean Paste to cream cheese mixture and mix well. Pour over biscuit base and smooth. Allow to set in fridge for 1 hour.

Once set, prepare jelly. In a medium bowl, combine gelatine and boiling water. Add Strawb'ry & Cream Flavour for Icing, sugar and 2 drops of Red Gel Food Colour. Stir continuously until gelatine and sugar have dissolved. Cool to room temperature.

Once cooled, remove slice from the fridge and carefully pour jelly over the cheesecake layer. Refrigerate for at least one hour or until set. Use a warm, dry knife to cut into squares.

This easy slice can be flavoured with any Queen Flavour you like. Why not try Bubble Gum or Unicorn Dream?



We've put a delightful strawberries & cream twist on this childhood classic.

Strawberries & Cream Iced Finger Buns

SERVES: 12 | PREP: 25 MIN + RISING | COOK: 15 MIN | DIFFICULTY: MEDIUM

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

INGREDIENTS

Dough

- 1½ cup (225g) plain flour
- 1½ cup (225g) bakers flour
- 1 sachet (7g) yeast
- 2 tsp salt
- 1 tsp Queen Vanilla Bean Paste
- 1 tsp Queen Cinnamon Baking Paste
- 50g butter, room temperature
- 2 tbsp (40g) caster sugar
- 150ml milk, lukewarm
- 1 large egg, room temperature
- 150ml water, lukewarm
- ¾ cup (120g) sultanas (optional)

Icing & Decoration

- 1½ cups (225g) icing sugar mixture
- 10g butter, room temperature
- 1½ tsp Queen Strawb'ry & Cream Flavour for Icing
- 2 tsp boiling water
- Queen Rose Pink Food Colour
- 1 cup (90g) desiccated coconut
- 2 tsp water
- Queen Rose Pink Food Colour
- Ziplock bag or sealable jar

METHOD

Sift flours into a large mixing bowl with yeast and salt. Make a well in the centre, then add Vanilla Bean Paste, Cinnamon Baking Paste, butter, sugar, milk and egg. Gradually mix ingredients together using a wooden spoon, adding the tepid water a little at a time until soft dough forms, that will still be a little wet.

Lightly dust bench 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, cover with cling wrap and leave to rise for 1 hour in a warm place until doubled in size.

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. Add 6 to each baking tray and line up in a row so the buns are almost touching.

Strawberries & Cream Iced Finger Buns

SERVES: 12 | PREP: 25 MIN + RISING | COOK: 15 MIN | DIFFICULTY: MEDIUM

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

TIPS

The addition of baker's flour creates a lighter, more tender dough, however it can be substituted with plain flour.

For a thinner icing, add more water, a teaspoon at a time. For a thicker icing, add more icing sugar mixture to reach desired consistency.

Rising times may be affected by temperature. Allow extra time for cooler kitchens and less time for warmer ones.

METHOD / Cont.

Preheat oven to 200°C (fan forced). Lightly spray cling wrap and place over 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.

For the icing, combine icing sugar, butter and Strawb'ry & Cream Flavour for Icing in a medium bowl. Add boiling water and stir to combine. Divide mixture in half, adding a few drops of Rose Pink Food Colour to one of the halves.

To make coloured coconut, add 1/3 cup of coconut, 1 tsp water and a couple drops of Rose Pink Food Colour (for pale pink) to a ziplock bag or jar. For a darker pink, add another 1/3 cup of coconut, 1 tsp water and a couple drops of Rose Pink Food Colour (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.





We've stepped this Aussie favourite up a notch with whipped strawb'ry cream & multiple layers of crisp meringe.

Pretty In Pink Paulova

SERVES: 8 | PREP: 45 MIN | COOK: 30 MIN | DIFFICULTY: MEDIUM

Dressed to impress, this tower of layered marbled peachy-pink meringues and cream makes an incredible finale to a very special celebration.

INGREDIENTS

Paulova

½ cup + ⅓ cup (185g) caster sugar
90g egg whites (approx. 3 large egg whites)
2 tsp Queen Strawb'ry & Cream Flavour for Icing
Queen Red Food Colour Gel
Queen Yellow Food Colour Gel

Whipped Cream

600ml thickened cream
2 tbsp icing sugar
1 tsp Queen Vanilla Bean Paste
2 tsp Queen Strawb'ry & Cream Flavour for Icing
Fresh strawberries
Edible flowers

TIP

Meringues can be made a day ahead, simply store layers between baking paper in an airtight container.

METHOD

Preheat oven to 200°C (fan forced). Line a tray with baking paper and pour in the caster sugar. Heat in oven for 7 minutes.

While sugar is in the oven, wipe mixer bowl with vinegar to get rid of any grease. Add egg whites to the bowl of a stand mixer fitted with the whisk attachment. Slowly whisk egg whites to soft peaks. Increase speed until egg whites just form firm peaks.

Remove sugar from oven and reduce temperature to 100°C (fan forced) – keep oven door ajar with wooden spoon to speed up cooling process. With your mixer on high speed, slowly spoon in hot sugar. Once sugar has been added, add Strawb'ry & Cream Flavour for Icing. Continue beating for 10 minutes or until mixture no longer feels gritty between your fingers.

Divide meringue into five bowls. Add drops of colour to each bowl increasing the amount until you reach the final bowl. Allow small streaks of colour to remain to create a marble effect.

Trace 12cm-14cm circles 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 lifts away from baking paper. Repeat with all meringue layers.

When ready to serve, whip cream, icing sugar, Vanilla Bean Paste and Strawb'ry & Cream Flavour for Icing to firm peaks and layer in between meringues. Add a top layer of cream and finish with strawberries and edible flowers.

Berry Pop Tarts

SERVES: 12 | PREP: 45 MIN | COOK: 30 MIN | DIFFICULTY: MEDIUM

Try our take on this well-known pastry with a delicious berry filling and sticky, glistening glaze. Fresh from the oven, not the toaster!

INGREDIENTS

Pastry

200g butter, chilled, cubed
1 tsp Queen Vanilla Bean Paste
1¼ cup (190g) plain flour
⅓ cup (80ml) water, chilled
2 tsp apple cider vinegar, chilled
¼ cup (55g) caster sugar

Berry Filling

2 cups (250g) mixed berries, thawed and drained if frozen
2 tsp Queen Vanilla Bean Paste
¾ cup (165g) raw sugar
¼ cup (40g) corn flour

Glaze & Decoration

1 cup (150g) icing sugar
2 tbsp (40ml) milk
2 tsp Queen Strawb'ry & Cream Flavour for Icing
Queen Food Colour Gel in Red & 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, process to combine. Transfer to a lightly floured surface and knead gently. Wrap in cling wrap and rest for at least two hours in fridge.

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, combine berries, Vanilla Bean Paste, sugar and corn flour in a large bowl. Toss until berries are coated. Set aside.

Preheat oven to 180°C (fan forced) and line a baking 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 towards one end, in the center of each strip. Brush exposed dough with a little water and fold in half. Use a fork to press edges together. Poke holes in top of pastries and bake for 20-30 minutes, or until golden.

These homemade flaky pop tarts make for the perfect brunch or dessert.





Berry Pop Tarts

SERVES: 12 | PREP: 45 MIN | COOK: 30 MIN | DIFFICULTY: MEDIUM

Try our take on this well-known pastry with a delicious berry filling and sticky, glistening glaze. Fresh from the oven, not the toaster!

TIPS

If dough has not rested for allotted time, it may shrink when baked.

Have decorations ready before you glaze pop tarts as the glaze will form a skin quickly.

METHOD / Cont.

While pastries are cooling, prepare glaze. Mix icing sugar, milk and Strawb'ry & Cream Flavour, adding more milk or icing sugar if needed to achieve desired consistency. 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.

Decorate with a mix of nuts, coconut, dried fruit, freeze dried fruit and edible flowers.



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