



Winter

COSY RECIPES FOR CHILLY DAYS
& FROSTY NIGHTS





Embrace the frosty weather with cosy winter baking

As the temperature drops outside, it's time to warm up the kitchen inside. Winter has arrived and it's the perfect excuse to enjoy a few delightful hours of baking.

Bring the family indoors to enjoy the warmth and aromas wafting from the oven before biting into one of our soft and chewy biscuits or slices. Why go out to meet friends when you can stay in? Take your pick from our collection of cakes, muffins and even mini bundts – they go hand in hand with a freshly brewed hot cuppa. Best of all, top off a hearty meal on a crisp night with one of our wonderfully warming desserts – self-saucing puddings, fruity crumbles and dense celebration cakes with rich gooey ganache are a few of our favourites.

From all of us here at Queen, thank you for baking with us this winter. We hope our cosy recipes warm you from the inside out.

Queen



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Heart Warming Desserts

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Baileys Butterscotch Self Saucing Pudding

SERVES: 6 | PREP: 10 MIN | COOK: 45 MIN | DIFFICULTY: EASY

This winter, why not take your puddings up a notch with this Baileys-spiked Butterscotch creation. When piping hot, it will warm your toes and there's plenty of sauce to go round too.

INGREDIENTS

Cake

100g butter, melted
½ cup (125ml) milk
3 tsp Queen Natural Vanilla Extract
2 tbsp (55g) golden syrup
1 egg
1 ¼ cups (190g) self raising flour
¼ cup (55g) brown sugar

Sauce

½ cup brown (110g) sugar
½ tbsp cornflour
2 tbsp (55g) golden syrup
1 ½ cups (375ml) boiling water
½ cup (125ml) Baileys Irish Cream Liqueur

To serve

Icing sugar
Double cream or ice cream

METHOD

Preheat oven to 180°C (fan forced). Grease a 1.5L baking dish or individual oven safe bowls with cooking spray.

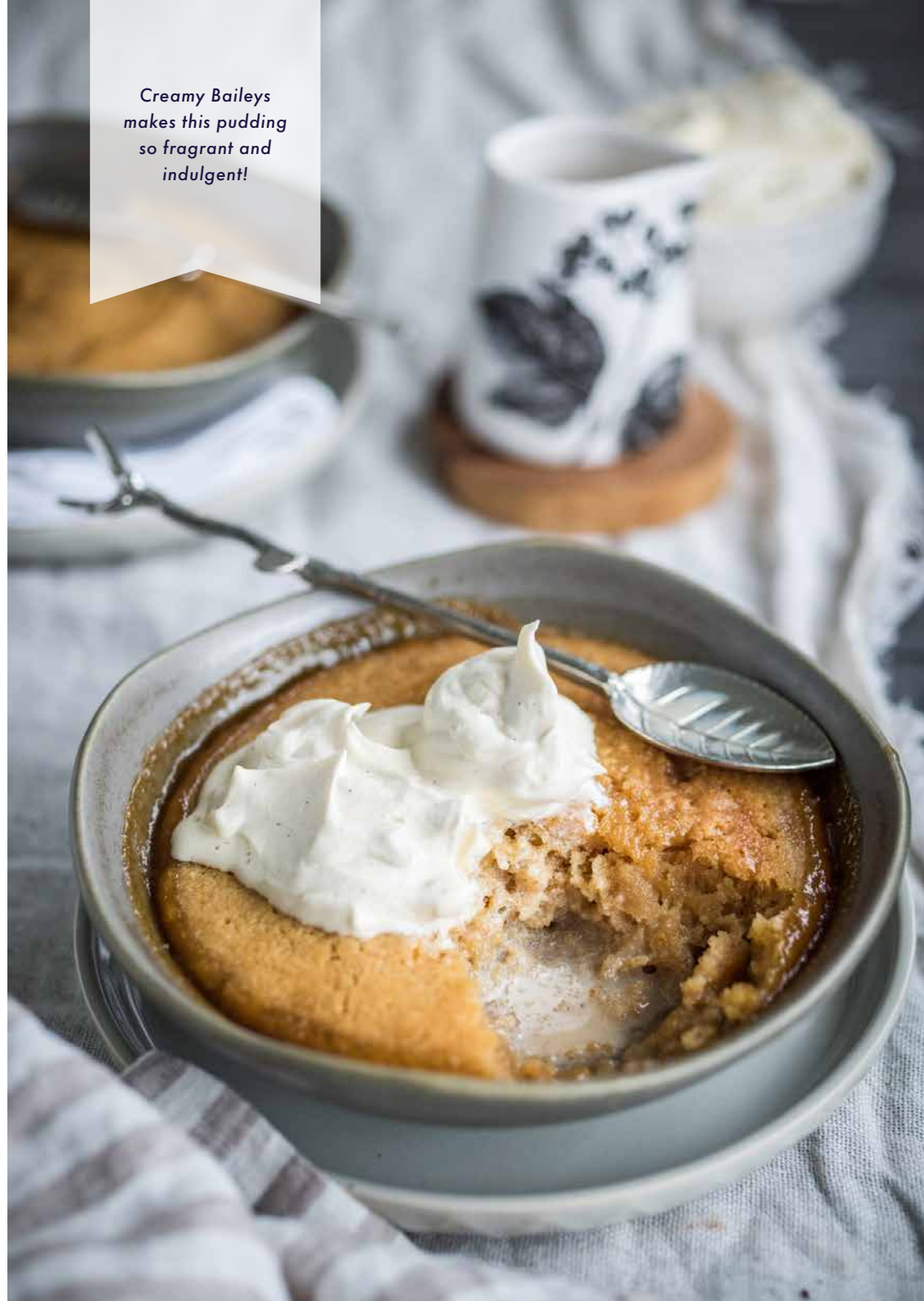
In a large bowl, combine melted butter, milk, Vanilla Extract, golden syrup and egg, mix well. Add flour and sugar, mixing until well combined. Transfer to prepared dish and prepare sauce.

For the sauce, combine brown sugar and cornflour, then sprinkle evenly over the pudding mixture. Dissolve golden syrup in boiling water. Add Baileys (mixture may look a little separated but this is okay) and pour over the back of a spoon over the top of the cake mixture. Bake for 45 minutes until golden.

Dust with icing sugar and serve in bowls with cream and an extra drizzle of Baileys.

TIP: For an alcohol-free version of this recipe, simply swap the Baileys for milk.

Creamy Baileys makes this pudding so fragrant and indulgent!





Caramel Mud Cake

SERVES: 16 | PREP: 15 MIN | COOK: 3.5 HRS | DIFFICULTY: EASY

This cake is the easiest way to celebrate. Loaded with creamy caramel inside and out, it creates an impact without any layering or drizzling.

INGREDIENTS

Cake

- 395g sweetened condensed milk (or ready to use caramel, such as Top 'n' Fill)
- 250g unsalted butter, chopped
- 1 cup (220g) firmly packed dark brown sugar
- ¼ tsp sea salt flakes
- ¼ cup (60ml) butterscotch schnapps
- 2 tsp Queen Natural Vanilla Extract
- 1 ½ cups (225g) plain flour, sifted
- ½ cup (75g) self raising flour, sifted
- 2 eggs

Ganache

- 300g white chocolate, finely chopped
- 100ml pouring cream
- 160g ready to use caramel, such as Top 'n' Fill
- 1 tsp Queen Vanilla Bean Paste

METHOD

Caramel

To make the caramel, preheat oven to 220°C (fan forced). Pour condensed milk into a 2L ovenproof dish. Cover dish with foil and crush excess foil upwards. Place dish in a larger baking dish and add enough boiling water to come halfway up side of the dish. Bake for 1 ½ hours stirring mixture several times during cooking, until a golden caramel colour is achieved. Add extra boiling water to baking dish as needed to maintain water level during baking. Whisk caramel until smooth. Cover and cool to room temperature.

Cake

Reduce oven to 130°C (fan forced). Grease and line a deep 20cm (8-inch) round cake tin with baking paper. In a medium saucepan, stir butter, sugar and salt over low heat, without boiling, until smooth. Add prepared caramel (or Top 'n' Fill), schnapps and Vanilla Extract; whisk until smooth. Transfer mixture to a large bowl and cool for 15 minutes. Whisk in sifted flours, then eggs. Pour into pan.

Continued overleaf

Caramel Mud Cake

SERVES: 16 | PREP: 15 MIN | COOK: 3.5 HRS | DIFFICULTY: EASY

This cake is the easiest way to celebrate. Loaded with creamy caramel inside and out, it creates an impact without any layering or drizzling.

TIPS

- *When measuring cups of flour, be sure to spoon flour into cup and level with a flat edge, such as a knife.*
- *Bake cake on the middle shelf of the oven to ensure an evenly baked cake.*
- *Ganache can be made a day ahead. Just bring to room temperature for 30 minutes before using.*

METHOD / Cont.

Bake for 1 hour. Cover tin loosely with foil and bake another 45 minutes or until an inserted skewer comes out clean. Cool cake in tin for 15 minutes before turning onto a wire rack to cool completely.

Ganache

For ganache, add chopped white chocolate to a medium bowl. Heat cream in a saucepan over low heat until it reaches a low simmer. Pour over white chocolate and leave for 3-4 minutes before mixing thoroughly. Let cool before mixing through Vanilla Bean Paste and caramel (Top 'n' Fill). Refrigerate for 20-30 minutes.

Using a serrated knife, carefully level the cake by slicing off the domed top. Lightly ganache the sides and generously top the cake with remaining ganache.





Berry White Choc Coconut Crumble

SERVES: 4 | PREP: 10 MIN | COOK: 25 MIN | DIFFICULTY: EASY

Let's get ready to crumble. A sweet and juicy mix of berries topped with crisp coconut and white chocolate crumble that caramelises during baking.

INGREDIENTS

Berry Base

- 4 cups (500g) frozen mixed berries
- 2 tbsp plain flour
- ½ cup (110g) caster sugar
- 1 tsp Queen Vanilla Bean Paste

Crumble

- 100g unsalted butter, softened
- 1 cup (150g) lightly packed brown sugar
- 1 tsp Queen Vanilla Bean Paste
- 2/3 cup (100g) plain flour
- ½ cup (45g) rolled oats
- 1/3 cup (30g) desiccated coconut
- ½ cup (90g) white chocolate buttons, chopped

METHOD

Preheat oven to 180°C (fan forced).

For berry base, place berries, flour, sugar and Vanilla Bean Paste in a bowl and gently stir until evenly coated.

Using your fingertips, rub together butter, sugar, Vanilla Bean Paste, flour, oats and coconut in a bowl until large clumps form. Add chocolate and stir to combine.

Pour berry mix into an ovenproof dish and scatter over crumble. Bake for 20-25 minutes or until golden. Serve with a dollop of cream or scoop of ice cream.

Chocolate Sour Cream Bundt

SERVES: 16 | PREP: 20 MIN | COOK: 55 MIN | DIFFICULTY: EASY

The secret to an amazingly tender chocolate cake? Sour cream. Finished with a silky sour cream ganache, this cake is fit for any celebration.

INGREDIENTS

Cake

- 1 cup (250ml) sour cream
- 1/3 cup (80ml) water
- 2 tsp Queen Natural Vanilla Extract
- 1 1/2 cups (225g) plain flour
- 3/4 cup (95g) unsweetened cocoa powder
- 1 1/2 tsp baking powder
- 3/4 tsp baking soda
- Pinch salt
- 230g unsalted butter, softened
- 1 1/3 cups (295g) firmly packed brown sugar
- 3 large eggs

Ganache

- 200g dark cooking chocolate, chopped
- 3/4 cup (180ml) sour cream
- 1 tsp Queen Natural Vanilla Extract
- 1 tsp espresso powder (optional)
- 1 tbsp Queen Glucose Syrup

METHOD

Preheat oven to 180°C (fan forced). Grease a 2.4L bundt tin with butter and dust the inside with cocoa, tapping out any excess.

Combine sour cream, water and Vanilla Extract in a jug, mix well. Combine flour, cocoa powder, baking powder, baking soda and salt. Set aside.

Using a stand mixer or electric beaters, cream butter and sugar for 5 minutes until pale and creamy. Beat in eggs one at a time, mixing well in between.

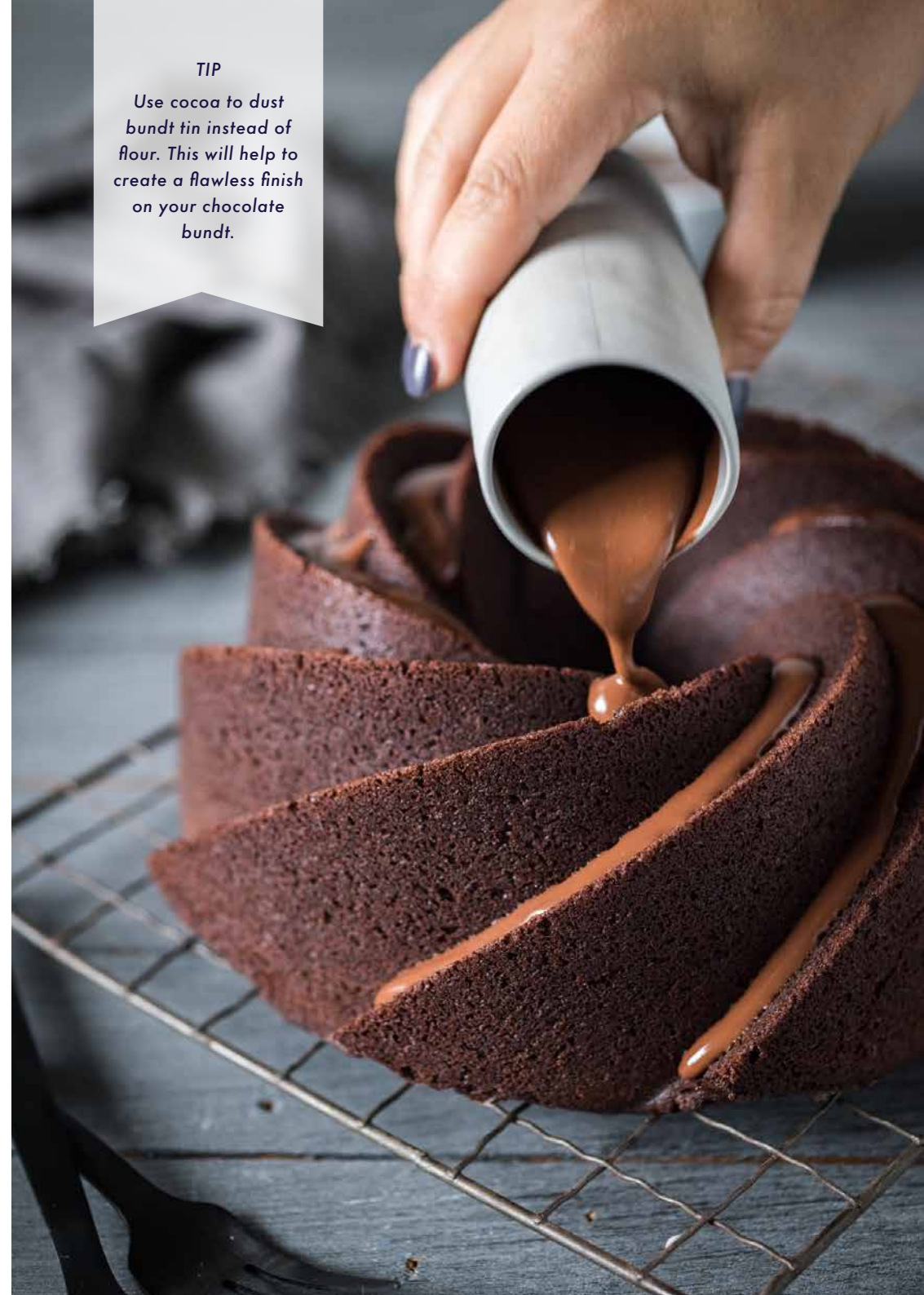
Add half of flour mixture to butter mixture, mix well then add half of sour cream mixture, mixing in between. Repeat with remaining mixture and mix until well combined.

Transfer batter to prepared tin, and tap tin firmly on bench top to remove air bubbles. Bake for 45-55 minutes or until an inserted skewer comes out clean. Allow to cool in tin for 10 minutes before inverting onto a wire rack to cool completely.

For ganache, place chopped chocolate into a small, heat proof bowl, set aside. Melt sour cream in a small saucepan over medium heat until just simmering. Remove from heat and pour over chocolate. Allow to sit for 3-4 minutes, then add vanilla, espresso powder, glucose syrup and mix well until a smooth glossy ganache is achieved. Drizzle over bundt and serve.

TIP

Use cocoa to dust bundt tin instead of flour. This will help to create a flawless finish on your chocolate bundt.





Spicy Ginger & Apple Self Saucing Pudding

SERVES: 8 | PREP: 20 MIN | COOK: 55 MIN | DIFFICULTY: EASY

Arm yourself with a spoon and a bowl of this comforting pudding. It's full of warming ginger and juicy apple chunks, making it easy to battle those chilly winter nights.

INGREDIENTS

Pudding

800g (approx. 4) granny smith apples
50g caster sugar
150g butter, melted
1 ¼ cups (190g) self raising flour
¼ cup (55g) firmly packed brown sugar
1 tsp ground cinnamon
1 tsp ground ginger
60g crystallised ginger, finely sliced
½ cup (125ml) milk
1 egg
2 tbsp golden syrup

Sauce

1 cup (150g) lightly packed brown sugar
1 tbsp cornflour
20g butter, room temperature
2 tsp Queen Vanilla Bean Paste
Pinch salt
1 ¾ cups (435ml) boiling water

METHOD

Pudding

Peel and core apples, cutting each apple into 8 wedges.

In a frying pan over medium-high heat, cook apples, caster sugar and 50 grams of butter, turning apples occasionally until mixture starts to caramelize (approximately 7-8 minutes). Set aside to cool.

Preheat oven to 180°C (fan forced). Grease a 2L ovenproof dish and spoon in apple mixture.

Combine flour, brown sugar, cinnamon, ground ginger and crystallised ginger in a bowl. Add milk, egg, golden syrup and remaining butter (100g) and stir until smooth. Spoon batter over apples, spreading to cover.

Sauce

In a medium bowl, mix together brown sugar and cornflour. Add butter, Vanilla Bean Paste, salt and boiling water. Stir until butter has melted and mixture is combined. Gently pour over pudding batter, being sure to leave at least 2cm of room at the top of the baking dish. Bake for 45 minutes and serve warm with a dollop of cream.

Vanilla Bean Butterscotch Pie

SERVES: 12 | PREP: 20 MIN + CHILL | COOK: 75 MIN + CHILL | DIFFICULTY: MEDIUM

Rich and indulgent, the generous cream top cuts through the intense butterscotch hit that this classic pie delivers.

INGREDIENTS

Pastry

- 1 ¾ cups (260g) plain flour
- Pinch salt
- ½ cup (75g) icing sugar
- 115g butter, cold, cubed
- 1 tsp Queen Vanilla Bean Paste
- 1 egg

Filling

- 115g unsalted butter, softened
- 1 ¾ cup (260g) lightly packed dark brown sugar
- ½ tsp salt
- 2/3 cup (160ml) thickened cream
- 1 tbsp Queen Vanilla Bean Paste
- 6 large eggs, room temperature
- 1 tbsp scotch whisky (optional)

To serve

- Whipped cream with Queen Vanilla Bean Paste
- Toasted Pecans, crushed

METHOD

Place flour, salt, icing sugar and butter into food processor. Pulse until mixture resembles damp sand. Add Vanilla Bean Paste and egg and process until pastry just comes together. Tip onto lightly floured surface, pat into a flat disk, wrap in plastic and chill for 30 minutes.

Preheat oven to 180°C (fan forced). Roll pastry out to 3-4mm thick and place in a 23cm (9") pie dish. If pastry tears, gently press back together in the dish. Fold overhang under edge of pie crust and crimp decoratively, then prick in a few places with a fork.

Freeze for 10 minutes, then cover with baking paper, fill with baking beans (or rice) and blind bake for 15 minutes. Set aside.

Combine butter, sugar and salt in a saucepan over medium heat. Simmer for 2-3 minutes, then carefully pour in cream. The mixture may rapidly bubble when cream is added, whisk until smooth then remove from heat. Cool for 15 minutes, whisk in eggs one at a time, followed by Vanilla Bean Paste and whisky.

Pour filling into pie shell and bake for 10 minutes. Reduce oven to 140°C and continue to bake for 25-30 minutes. The mixture will still just wobble in the middle. Remove from oven and allow to cool, then transfer to fridge to chill completely. Serve with unsweetened vanilla whipped cream and a sprinkle of pecans.

TIP

This tender vanilla bean shortcrust pastry makes this recipe truly special, but store-bought shortcrust pastry will work too.





02

Cakes & Muffins

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Pear & Almond Yoghurt Muffins

SERVES: 12 | PREP: 10 MIN | COOK: 30 MIN | DIFFICULTY: EASY

Filled to the brim with delicious and healthy ingredients like juicy pears, chia seeds and oats, these muffins are great to grab and go.

INGREDIENTS

Muffins

- ¾ cup (180ml) vegetable oil
- 2 eggs
- 1 cup (250g) Greek yoghurt
- 1 tsp Queen Natural Organic Vanilla Essence-Extract
- ¾ cup (165g) caster sugar
- 2 cups (300g) spelt or wholemeal flour
- 1 tsp cinnamon
- 2 tbsp chia seeds
- 2 ½ tsp baking powder
- 2 pears, diced

Crumb topping

- ½ cup (75g) spelt flour
- ¼ cup (20g) rolled oats
- ¼ cup (55g) firmly packed brown sugar
- ¼ (30g) slivered almonds
- 2 tsp ground cinnamon
- Pinch salt
- 2 tbsp (40ml) vegetable oil
- 1 tbsp (20ml) milk

METHOD

Preheat oven to 180°C (fan forced) and grease 12 hole muffin tin. Place oil, eggs, yoghurt and Vanilla Extract in a jug and whisk to combine.

Place sugar, flour, cinnamon, chia seeds and baking powder in a medium bowl, stir to combine and make a well in the centre. Pour wet ingredients into dry and mix using a wooden spoon until just combined. Add pears and gently fold to disperse.

Spoon the mixture into the muffin cases until ¾ full and then make the crumb topping.

In a small bowl add flour, oats, brown sugar, almonds, cinnamon, salt, vegetable oil and milk and stir to combine. Top each muffin with a sprinkling of topping mixture. Bake for 25-30 minutes or until an inserted skewer comes out clean.





NOTE: The cake layer on top of this magic cake may vary with your oven temperature.

Coconut Rough Magic Cake

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

With just one batter and a little magic you can create this multi layered dessert that tastes just like a coconut rough bar. Inspired by our Vanilla Custard Magic Cake, it has a fudgy base, custard middle and a soft cake layer to top it all off.

INGREDIENTS

4 large eggs, separated, room temperature
¾ cup (165g) caster sugar
2 tsp Queen Natural Vanilla Extract
125g unsalted butter, melted and cooled
½ cup (75g) plain flour
50g cocoa powder
¾ cup (75g) desiccated coconut
500ml full cream milk

METHOD

Preheat oven to 160°C (fan forced) and grease brownie tin, approx. 20 x 30cm.

Combine egg yolks and sugar and mix with a stand mixer with a paddle attachment until light and creamy. Add Vanilla Extract and cooled, melted butter and mix until combined. Add flour, cocoa and coconut and mix until just combined.

Place half the milk in a microwave safe jug and microwave for 30 seconds until warm. Add remaining cold milk so milk is lukewarm. On the lowest 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. Gently fold 1/3 of egg whites into 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.

Pour mixture into tin, gently smooth surface 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 and cut into squares and dust with icing sugar to serve.

Maple Butter Date loaf

SERVES: 8 | PREP: 25 MIN | COOK: 50 MIN | DIFFICULTY: EASY

This date loaf is like a warm hug on a cold winter's day. Moist and studded with dates, serve this lovely loaf with plenty of whipped maple butter.

INGREDIENTS

Loaf

300g pitted dates, roughly chopped
1 ½ cups (375ml) water
1 tsp bicarbonate soda
130g butter, room temperature
¾ cup (165g) firmly packed brown sugar
1 tsp Queen Natural Organic Vanilla Essence-Extract
2 eggs
2 cups (300g) self-rising flour

Maple butter

60g unsalted butter, room temperature
2 tbsp Queen Pure Maple Syrup
½ tsp Queen Vanilla Bean Paste

METHOD

Preheat oven to 170°C (fan forced). Grease and line a 23cm x 13cm loaf tin with baking paper.


Combine dates and water in a small saucepan and bring to a simmer. Take saucepan off heat, add bicarbonate soda, and let sit for 15-20 minutes or until dates are tender.

In the bowl of a stand mixer, beat butter, sugar and Vanilla Extract until light and creamy. Add eggs, one at a time beating well after each addition. Turn the mixer down to low and add a 1/3 of the flour, followed by a third of the date mixture. Add the remaining flour and date mixture 1/3 at a time until fully incorporated.

Pour mixture into prepared loaf tin and bake for 45-50 minutes or until an inserted skewer comes out clean. Let cool in tin for 10 minutes, before turning out onto a wire rack.

While loaf is cooling in tin, using a stand mixer or hand beaters, beat butter for 5 minutes until light and fluffy. Add maple syrup and Vanilla Bean Paste and beat for another 2 minutes. Serve warm with a smear of the whipped maple butter.





The fresh flavours of zucchini, lemon and olive oil make these cute cakes irresistible.

Zucchini & Lemon Bundtlettes

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

Made with freshly grated zucchini for extra moisture, these cute bundtlettes are a delicious way to sneak in some extra veggies.

INGREDIENTS

Cake

1 cup (120g) toasted nuts such as almonds, pecans, or walnuts, chopped
2 cups (300g) plain flour
1 tsp baking powder
½ tsp bicarbonate soda
Pinch salt
2 tsp ground cinnamon
1 tsp ground ginger
Pinch nutmeg
3 large eggs, room temperature
1 ½ cups (330g) caster sugar
1 cup (250ml) extra virgin olive oil
2 tsp Queen Vanilla Bean Paste
Zest of ½ lemon (2 tsp)
2 ½ cups (300g, approximately 3 medium) grated zucchini, squeezed of excess moisture

Glaze

Juice of 1 lemon (60ml)
¼ cup (60g) caster sugar
1 cup (150g) icing sugar, sifted

METHOD

Preheat oven to 180°C (fan forced). Grease bundtlette pan with melted butter, then dust with flour and tap out excess. Do not use baking spray or the cakes will stick.

Using a mixer with paddle attachment or hand beaters, mix eggs, sugar, olive oil, Vanilla Bean Paste and lemon zest for 3 minutes until well combined. Sift in flour, baking powder, bicarbonate soda, salt, cinnamon, ginger and nutmeg. Mix until combined, then gently fold in nuts and zucchini.

Transfer batter to prepared tin, then tap the tin firmly on bench top to remove air bubbles. Bake for 15-20 minutes until bundtlettes bounce back when lightly pressed. Allow to cool in tin for 10 minutes while preparing glaze, then invert on cooling rack.

For glaze, whisk together all ingredients until smooth and drizzle over warm bundtlettes. Allow to cool completely before serving.

This recipe makes 12 Bundtlettes using a Nordic Ware Bundtlette Cake Pan OR 18-24 mini bundts or cupcakes.

Pumpkin Pecan Pie Muffins

SERVES: 18 | PREP: 20 MIN | COOK: 70 MIN | DIFFICULTY: EASY

What do pumpkin pie, pecan pie and warm muffins have in common? They're all cosy and delicious! This easy mashup will satisfy your cravings for all three in just one muffin.

INGREDIENTS

Muffins

700g fresh pumpkin, skin on (for 425g pumpkin puree)
2 cups (300g) plain flour
½ tsp salt
1 tsp bicarbonate soda
½ ground cloves
½ tsp ground ginger
1 tsp ground cinnamon
1 tsp ground nutmeg
170g unsalted butter, softened
1 ½ cups (330g) caster sugar
2 large eggs
1 tsp Queen Natural Organic Vanilla Essence-Extract

Streusel Topping

¾ cup (90g) pecans
¾ cup (70g) oats
5 tbsp (60g) plain flour
1/3 cup (75g) dark brown sugar
1 tsp ground cinnamon
¼ tsp ground nutmeg
2 tsp Queen Natural Vanilla Extract
100g unsalted butter, softened

METHOD

Preheat oven to 180°C (fan forced). Line 18 x muffin holes with paper cases.

If using fresh pumpkin to make puree, scoop out flesh and cut into wedges about 3cm thick, keeping the skin on. Place pumpkin on baking tray, spray both sides of pumpkin with oil. Roast for 30-40 minutes or until fork tender. Let pumpkin cool slightly before scooping from skin and pureeing in a blender. Set aside.

In a medium bowl, whisk together flour, salt, baking powder, bicarbonate soda and spices. Set aside.

In the bowl of an stand mixer beat butter and sugar on low speed until just combined. Add eggs one at a time, beating well after each addition; continue beating for a few minutes on medium speed until light and fluffy. Add Vanilla Extract and cooled pumpkin puree and beat until combined. Reduce speed to low and mix in flour mixture until just combined.

Fill each muffin case 3/4 full. Combine streusel topping ingredients and divide evenly over muffins. Bake for 30 minutes or until an inserted skewer comes out clean. Let muffins cool in tin for 5 minutes, before transferring to a rack to cool completely.





Sour Cream Apple Cake

SERVES: 18 | PREP: 10 MIN | COOK: 35 MIN | DIFFICULTY: EASY

A soft vanilla bean cake topped with sour cream and studded with juicy apple. You'll have no trouble finding taste testers for this delightful cake.

INGREDIENTS

Base

- ½ cup (75g) self-raising flour
- ½ cup (75g) plain flour
- 2/3 cup (150g) caster sugar
- 2 tsp Queen Natural Organic Vanilla Essence-Extract
- 1 egg
- 100g butter, melted
- ¼ cup (60ml) milk

Topping

- 200g sour cream
- 400g tinned sliced apple
- 1 tsp Queen Vanilla Bean Paste
- 2 eggs
- 2-3 tsp cinnamon, for sprinkling

METHOD

Preheat oven to 160°C. Line a 19cm x 29cm lamington tray with baking paper.

In a large bowl, combine flours, sugar, Vanilla Extract, egg, butter and milk. Stir to combine. Bake for 10 minutes. The cake will not be fully cooked at this stage.

While cake is cooking, combine sour cream, apples, Vanilla Bean Paste and eggs in a bowl and stir to combine. Spoon evenly over cake mixture and return to the oven for 20-25 minutes.

Sift cinnamon over top of cooked cake and allow to cool before refrigerating for 2 hours until cold.

Pear Tahini Crumble Loaf

SERVES: 8 | PREP: 15 MIN | COOK: 90 MIN | DIFFICULTY: EASY

In season pears give this loaf a natural sweetness, partnered with the earthy, nutty flavours of tahini and hazelnuts. Slice thickly and serve with honey and yoghurt.

INGREDIENTS

Loaf

100g unsalted butter
¾ cup (180ml) Queen Pure Maple Syrup
¼ cup (60ml) milk
2 eggs
75g tahini
2 tsp Queen Natural Vanilla Extract
75g almond meal
2 cups (300g) self raising flour
1 tsp cinnamon
½ tsp bicarbonate soda
3 William Bartlett pears—peeled, cored and finely chopped

Crumble

40g unsalted butter
½ cup (75g) self raising flour
2 tbsp brown sugar
1/3 cup (60g) hazelnuts, roughly chopped

METHOD


Preheat oven to 160°C (fan forced). In a small saucepan, melt butter over medium heat and cook for 4-5 minutes or until foamy and nut brown. Pour into a large bowl and set aside to cool slightly.

Lightly grease and line 11cm x 21cm loaf tin.

Add maple syrup, milk, eggs, tahini and Vanilla Extract, and whisk well to combine. Add the almond meal, flour, cinnamon and bicarbonate of soda and whisk until smooth. Stir through the chopped pears. Pour into prepared tin.

To make crumble, place butter, flour and sugar in a bowl and mix to combine. Add hazelnuts and sprinkle over loaf mixture. Bake for 1 hour 15 minutes or until an inserted skewer comes out clean. Allow to cool completely in tin before serving.





Remember how popular poppy seed cakes were in the 90's? We've revived this old favourite with a fresh twist!

Tangy Ricotta Poppy Seed Muffins

SERVES: 14 | PREP: 10 MIN | COOK: 25 MIN | DIFFICULTY: EASY

Creamy ricotta and tangy yoghurt make these zesty lime poppy seed muffins tender, light and wholesome. They're perfect to pop into lunch boxes or feed your family on the weekend.

INGREDIENTS

Muffins

- 2 ½ cups (375g) self raising flour
- 1 cup (220g) caster (superfine) sugar
- 1 tbsp finely grated lime zest
- 2 tbsp poppy seeds
- 1 cup (250g) fresh ricotta
- 2 eggs, lightly beaten
- 2 tsp Queen Natural Vanilla Extract
- 1 cup (250g) plain Greek yoghurt
- 2 tbsp (40ml) lime juice
- ½ cup (125ml) vegetable oil

Lime Drizzle Icing

- 1 cup (150g) icing sugar
- 1 ½ tbsp (30ml) lime juice

METHOD

Preheat oven to 180°C. Line a 12 hole capacity muffin tray with paper cases.

Combine flour, sugar, lime zest and poppy seeds in a large bowl and mix to combine. Add ricotta, egg, Vanilla Extract, yoghurt, lime juice and oil. Using a butter knife, mix until just combined.

Spoon mixture into muffin cases, filling cases ¾ full. Bake for 20–25 minute, turning half way. Transfer to a wire rack to cool completely.

To make the lime drizzle icing, place icing sugar and lime juice in a small bowl and whisk to combine.

With a small spoon, drizzle the icing over the muffins and finish with a sprinkle of extra poppy seeds to serve.

Biscuits & Slices

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Baklava Slice 42

Gluten Free Fudge Cookies 44

Vanilla Bean Cinnamon Snickerdoodles 46

Chewy Chocolate Brownies 48

Peanut Butter Granola Biscuits 50



Chewy Ginger Treacle Cookies

SERVES: 24 | PREP: 15 MIN + CHILLING | COOK: 12 MIN | DIFFICULTY: EASY

Get ready for a double hit of ginger, with both ground and crystallised ginger. These cookies are sure to warm you up from the inside!

INGREDIENTS

150g unsalted butter, room temperature
1 cup (220g) packed light brown sugar
1 large egg
1/3 cup (80ml) treacle syrup
1 tsp Queen Natural Vanilla Extract
2 cups (300g) plain flour
1 ¼ tsp baking soda
½ tsp salt
1 tsp ground ginger
1 tsp ground cinnamon
¼ tsp ground nutmeg
¼ tsp ground clove
80g crystallised ginger, finely chopped
Granulated sugar for rolling

METHOD

In the bowl of a stand mixer with a paddle attachment, beat butter and brown sugar until light and creamy. Beat in egg, and then add treacle syrup and Vanilla Extract and beat until smooth.

In a medium bowl, add flour, baking soda, salt and spices and whisk until combined. Add crystallised ginger and flour mixture to the butter mixture and mix on low until just blended. Cover bowl with cling wrap and refrigerate for at least 1 hour and up to 3 hours.

Preheat oven to 180°C (fan forced) and line 2 baking trays with baking paper.

With a tablespoon, scoop up a heaped spoonful of chilled dough and roll into balls. Roll balls in sugar before placing on prepared baking sheets, spacing them 5cm apart. Pop back in fridge for 10 minutes, before putting in the oven.

Bake for 10-12 minutes or until cookies are evenly browned and have a cracked surface. Allow to cool on the tray for a couple minutes, before transferring to a wire rack to cool completely



TIP: For an extra treat, why not dip a few cookies in melted dark chocolate!



Easier than traditional Baklava, this slice has the same nutty, spicy flavours, perfect with a cuppa.

Baklava Slice

SERVES: 16 | PREP: 15 MIN | COOK: 30 MIN | DIFFICULTY: EASY

Delightfully nutty with a hint of zesty orange, this slice will have everyone reaching for seconds. Sit back, and settle in for a cup of tea, 'cos you're in for a treat

INGREDIENTS

Base

- 1 ½ cups (225g) plain flour
- ¼ tsp bicarbonate soda
- Pinch salt
- ¼ tsp cinnamon
- 115g unsalted butter, melted
- ¼ cup (55g) caster sugar
- ¼ cup (55g) brown sugar
- 1 tsp Queen Natural Vanilla Extract
- 1 tsp orange zest

Topping

- ½ cup (60g) pecans, chopped
- ½ cup (60g) walnuts, chopped
- ½ cup (60g) pistachios, chopped
- 1/3 cup (50g) brown sugar
- 1 ½ tsp cinnamon
- Pinch ground cloves & pinch nutmeg
- 60g unsalted butter, melted

Topping

- 1/3 cup (120g) honey
- 3 tbsp (60ml) water
- 1 tbsp (20ml) fresh orange juice
- 1 tsp Queen Vanilla Bean Paste

METHOD

Preheat oven to 180°C (fan forced) and grease and line a 30cm x 20cm brownie pan with baking paper.

For base, combine flour, bicarbonate soda, salt and cinnamon in a large bowl. Add melted butter, sugars, Vanilla Extract and orange zest, mixing until well combined. Press into prepared tin and bake for 15 minutes until evenly golden.

For topping, combine all ingredients and mix well. Spoon over cooked base while still warm and bake for an additional 10 minutes until golden and aromatic.

For syrup, combine all ingredients in a medium saucepan over low-medium heat, simmering for 12-15 minutes or until mixture is thickened. Allow to cool slightly before drizzling over cooked slice.

To serve, cut into triangle pieces with a sharp knife. Makes a delicious treat served with double cream and a cup of tea!

For a slightly softer slice, store in an airtight container overnight.

Gluten Free Fudge Cookies

SERVES: 24 | PREP: 20 MIN + CHILLING | COOK: 12 MIN | DIFFICULTY: EASY

Undeniably heavenly, unquestionably easy. These flourless cookies get their fudgy appeal from almond meal and dark chocolate. Who needs gluten when you can make cookies this good?

INGREDIENTS

200g dark cooking chocolate, chopped
40g unsalted butter, at room temperature
2 eggs
1/3 cup (75g) granulated sugar
1 tsp Queen Natural Vanilla Extract
1 tbsp honey
2 tsp cocoa powder
Pinch salt
3/4 cup (75g) almond meal
Icing sugar, for rolling

METHOD

Place dark chocolate in a microwave safe bowl. Microwave in 30 second intervals, stirring in between until chocolate is melted. Cut butter into small pieces and mix into melted chocolate until combined.

Using a stand mixer with paddle attachment, beat eggs while gradually adding sugar. Add Vanilla Extract and honey and beat for 10 minutes or until mixture has lightened and forms thick, smooth ribbons. Fold egg mixture into chocolate mixture.

Place cocoa powder, salt and almond meal in a bowl and mix, then gently fold into chocolate mixture. Cover and refrigerate for 2-3 hours or until firm enough to roll into balls.

Preheat oven to 160°C (fan forced) and line a baking tray with baking paper.

Form dough into 2.5cm balls. Roll the balls in icing sugar and place on baking sheet 5cm apart. Place back in the fridge for 10 minutes (or freezer for 5 minutes). Pull cookies from fridge and pop straight into the oven for 12 minutes. Allow to cool completely on baking tray before serving.

TIP: The longer the dough is in the fridge, the higher and fudgier the cookies will be. Failing to refrigerate the dough long enough leads to flat cookies.

*Beautifully fudgy,
it's hard to stop at
one of these rich
cookies!*





Vanilla Bean Cinnamon Snickerdoodles

SERVES: 18-20 | PREP: 20 MIN + CHILLING | COOK: 12 MIN | DIFFICULTY: EASY

Have you ever had snickerdoodles? Soft, buttery cookies, baked with a coating of cinnamon sugar and scented with vanilla – yum!

INGREDIENTS

250g butter, softened
1 ½ (330g) cups caster sugar
2 eggs
2 tsp Queen Vanilla Bean Paste
2 ¾ cups (410g) plain flour
2 tsp cream of tartar
1 tsp baking soda
Pinch salt
1/3 cup (75g) caster sugar
3 tsp cinnamon

METHOD

In the bowl of an electric mixer, beat butter and sugar until light and creamy.

Add eggs, one at a time, mixing the first in thoroughly before adding the second. Beat in Vanilla Bean Paste. Add flour, cream of tartar, baking soda and salt and mix until just combined. Cover bowl with plastic wrap and refrigerate for at least 30 minutes.

Preheat oven to 175°C (fan forced) and line two trays with baking paper. Use a tablespoon of dough at a time and roll the dough into balls.

Combine sugar and cinnamon in a bowl and roll balls of dough in sugar until coated then place on baking tray 3cm apart.

Bake for 12-14 minutes or until golden. Leave to rest on tray for 10 minutes before transferring to a wire rack to cool completely.

Chewy Chocolate Brownies

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

Made with dark chocolate and walnuts, the nutty crunch cuts through the rich fudgy brownie texture, meaning you'll always be in search of just one more delicious bite.

INGREDIENTS

115g dark chocolate, chopped
160g unsalted butter
1 cup (220g) caster sugar
1/8 tsp salt
1/8 tsp ground cinnamon
1 tsp Queen Vanilla Bean Paste
2 eggs
1/2 cup (75g) plain flour
1 cup (120g) walnuts, chopped
1/4 tsp flaky sea salt

METHOD

Preheat the oven to 175°C (fan forced) and grease and line a 20cm square pan.

In a saucepan over low heat, melt chocolate and butter, stirring slowly. Once melted, remove from heat and stir in sugar, salt, cinnamon and Vanilla Bean Paste.

Add eggs, mixing until combined, then stir in the flour and walnuts, mixing until a smooth, thick batter is formed.

Pour batter into prepared pan. Bake for 25-30 minutes, or until an inserted skewer comes out clean.

Immediately after removing brownies from the oven, sprinkle the top with the flaked sea salt. Allow to cool for at least an hour before slicing.

TIP: Be careful not to over mix the brownie mixture as this will result in a cake like texture. Only mix until just combined for soft, chewy brownies.



TIP

For a beautiful effect, simply press in extra pepitas, almonds and dried cranberries prior to cooking.

Peanut Butter Granola Biscuits

SERVES: 18 | PREP: 10 MIN | COOK: 12 MIN | DIFFICULTY: EASY

Great for busy work mornings or tricking the kids into eating something healthy, these breakfast cookies are full of healthy tidbits like chia seeds and oats and perfect for eating on the go.

INGREDIENTS

- ¾ cup (110g) plain flour
- ½ cup (75g) wholemeal flour
- ¾ cup (70g) rolled oats
- 1 tsp ground cinnamon
- ½ tsp baking soda
- ½ tsp baking powder
- Pinch salt
- 60g unsalted butter, room temperature
- ¼ cup (70g) smooth peanut butter
- ¾ cup (110g) lightly packed brown sugar
- 2 tbsp honey
- 1 large egg, room temperature
- 1 tsp Queen Natural Vanilla Extract
- ½ cup (60g) whole unroasted almonds
- 1/3 cup pepitas
- 2 tbsp chia seeds
- ½ cup (80g) dried cranberries

METHOD

Preheat oven to 180°C (fan forced) and line two baking trays with baking paper.

In a medium bowl, combine flours, oats, ground cinnamon, baking soda, baking powder and salt and whisk until combined. Set aside.

In the bowl of a stand mixer, beat together butter, peanut butter, sugar and honey until smooth. Add egg and Vanilla Extract and beat until combined. Add flour mixture to butter mixture and beat on low speed until just combined. Using a wooden spoon, fold in almonds, pepita seeds, chia seeds, and dried cranberries.

Scoop up heaped tablespoons and gently roll into balls. Place onto prepared baking trays 5cm apart. Flatten each cookie slightly and bake for 10-12 minutes or until golden brown around the edges. Let cookies cool on the baking sheet for a couple minutes, before transferring to a wire rack to cool completely.



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