



Bake a little joy





Bake a little joy this Christmas

Christmas is a time of joy, love and sharing, and what better way to spread the holiday cheer than with some festive baking.

Whether it's nibbling on spiced Gingerbread Biscuits, taking an extra spoonful of our popular Red Velvet Cheesecake Trifle, or gift wrapping little boxes of Peppermint Fudge while sipping on a Vanilla Bean Iced Chocolate, we invite you to immerse yourself in the joy of baking indulgent holiday food for the ones you love.

From all of us here at Queen, we wish you the sweetest of festive seasons and thank you for joining us on your baking journey!

Merry Christmas and Happy Holidays!

Queen



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Sweets & Edible Gifts

Handmade edible gifts are one of the true joys of Christmas, as is unwrapping them and eating them gleefully. Revisit the tradition of making gingerbread, fudge and rum balls or experiment with new treats like marshmallows or chocolate salami. Either way, many happy tummies will be so pleased you made the effort!

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Gingerbread Marshmallow Slice

SERVES: 18 | PREP: 40 MIN + CHILLING | COOK: 25 MIN | DIFFICULTY: MEDIUM

Have yourself a merry little slice of Christmas with this incredibly festive treat. Its soft gingerbread base, fluffy cinnamon marshmallow, and rich chocolate glaze will get everyone into the Christmas spirit.

INGREDIENTS

Gingerbread

50g butter
½ cup + 1 tbsp (130g) firmly packed brown sugar
½ cup (125ml/175g) treacle syrup
1 large egg, lightly whisked
2 tsp Queen Cinnamon Baking Paste
1 tsp Queen Vanilla Bean Paste
2 ½ cups (375g) plain flour
2 tsp ground ginger
¾ tsp ground cloves
¼ tsp baking powder
½ tsp bicarb soda
Pinch salt

Marshmallow

½ cup (125ml) water
2 tbsp gelatin
¼ cup (60ml) water
1 ½ cup (330g) caster sugar
2/3 cup (160ml/240g) Queen Glucose Syrup
½ tsp Queen Cinnamon Baking Paste
Continued overleaf

METHOD

Gingerbread

In a small saucepan, place butter, sugar and treacle syrup over a low heat, stirring, until butter has melted and sugar has dissolved. Pour into a large bowl and set aside to cool for 10 minutes.

Add egg, Cinnamon Baking Paste and Vanilla Bean Paste to butter mixture, stirring to combine. Sift flour, ginger, cloves, baking powder, bicarb soda and salt over the butter mixture and mix to form a dough. Turn out onto a lightly floured surface and knead until smooth. Shape into a disc, wrap in cling wrap and allow to rest in the fridge for 1 hour.

Preheat oven to 160°C (fan forced). Grease and line a 16cm x 26cm slice tin with baking paper allowing baking paper to extend beyond the tin, then spray paper with baking spray. Roll 2/3 of the dough (550g) into a rectangle and press into base of tin. Bake for 15 minutes. Allow to cool in tin.

While base is cooking, line two baking trays with baking paper. Roll remaining dough to 4mm thick between two sheets of baking paper. Cut star-shaped cookies in various sizes from the dough and place on prepared trays. Once base has finished cooking, bake cookies for 3-5 minutes depending on size.

Continued overleaf

*Soft, sweet and
almost too pretty
to eat!*





Gingerbread Marshmallow Slice

SERVES: 18 | PREP: 40 MIN + CHILLING | COOK: 25 MIN | DIFFICULTY: MEDIUM

Have yourself a merry little slice of Christmas with this incredibly festive treat. Its soft gingerbread base, fluffy cinnamon marshmallow, and rich chocolate glaze will get everyone into the Christmas spirit.

INGREDIENTS / Cont.

Chocolate

200g dark chocolate, chopped
2 tbsp vegetable oil

METHOD / Cont.

Allow to cool on tray.

Marshmallow

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

In a medium saucepan, combine ¼ cup of water, sugar and Glucose Syrup. Heat over low heat until sugar has dissolved then increase to medium heat until sugar reaches 112°C (soft ball stage).

With mixer at medium speed, carefully pour hot sugar syrup down the side of the bowl (not over whisk) into gelatine. Add Cinnamon Baking Paste and slowly increase to high. Whisk until mixture has tripled in volume and mixer bowl is no longer hot to the touch.

Working quickly, pour marshmallow over gingerbread base, smoothing with a spatula. Set aside at room temperature for 3-4 hours or 1-2 hours in the fridge.

Chocolate

Combine chopped chocolate and oil in a bowl and heat in microwave in 30 second intervals until melted.

Pour chocolate over marshmallow. Refrigerate for 10 minutes, place gingerbread cookies on top and chill for a further 20 minutes. Cut into squares and dust with icing sugar to serve.

Peppermint Fudge

SERVES: 36 | PREP: 15 MIN | COOK: 12 MIN | DIFFICULTY: EASY

This rich, creamy white chocolate peppermint fudge starts with a crisp oreo crust and ends with sprinkle of crushed candy canes making it the perfect holiday treat.

INGREDIENTS

Base

200g oreo cookies
80g butter, melted

Green Fudge

120g butter, room temperature
395g sweetened condensed milk
1 cup (220g) caster sugar
2 tbsp (40ml/60g) Queen Glucose Syrup
1 tbsp Queen Peppermint Extract
Queen Natural Green Food Colour
Queen Natural Yellow Food Colour
200g white chocolate, chopped

White Fudge

Crushed candy canes, frozen
60g butter, room temperature
195g sweetened condensed milk
½ cup (110g) caster sugar
1 tbsp (20ml/30g) Queen Glucose Syrup
2 tsp Queen Peppermint Extract
100g white chocolate, chopped

Continued overleaf

METHOD

Base

Grease and line the base of a 20cm x 20cm square cake tin.

Finely crush oreos in a food processor. Add melted butter and process to combine. Press into prepared cake tin and refrigerate for 10 minutes.

Green Fudge Layer

Place butter, condensed milk, sugar and glucose syrup in a large microwave-safe bowl and microwave for 6 minutes, stopping to stir every minute. Keep a close eye on the microwave as the mixture may bubble over.

Add Peppermint Extract, 50 drops Natural Green Food Colour and 20 drops Natural Yellow Food colour and stir to combine. Microwave for another minute before adding white chocolate. Stir in white chocolate until mixture is smooth and glossy. Working quickly, pour into tin and smooth out over base.

White Fudge

Unwrap candy canes and break into pieces. Place in a zip lock bag and cover with a tea towel. Using a rolling pin, crush candy canes into small pieces. Set aside.

Continued overleaf

*This easy
microwave fudge
is the perfect
edible gift for
the holidays.*





Peppermint Fudge

SERVES: 36 | PREP: 15 MIN | COOK: 12 MIN | DIFFICULTY: EASY

This rich, creamy white chocolate peppermint fudge starts with a crisp oreo crust and ends with sprinkle of crushed candy canes making it the perfect holiday treat.

INGREDIENTS / Cont.

Drizzle

50g white chocolate
2 tsp vegetable oil
Queen Natural Green Food Colour
Queen Natural Yellow Food Colour

METHOD / Cont.

Place butter, condensed milk, sugar and glucose syrup in a large microwave-safe bowl and microwave for 3 minutes, stopping to stir every minute. Keep a close eye on the microwave as the mixture may bubble over.

Add Peppermint Extract and stir to combine. Microwave for another minute before adding white chocolate. Stir in white chocolate until mixture is smooth and glossy. Working quickly, spread over the top of the green fudge layer. Sprinkle over crushed candy canes, pressing down on them slightly. Reserve some candy canes to sprinkle over the set drizzle. Allow to cool.

Drizzle

In medium bowl, add 2 tsp of vegetable oil, 8 drops of Natural Green Food Colour and 3 drops of Natural Yellow Food colour. Use a fork to vigorously mix the colour into the oil. Melt white chocolate in a microwave-safe bowl in 30 second intervals until melted. Add oil mixture to melted chocolate and stir to combine. Drizzle over fudge and sprinkle with remaining crushed candy canes. Refrigerate for 2 hours. Slice into squares to serve.

Soft Cranberry & Almond Nougat

SERVES: 24 | PREP: 20 MIN | COOK: 10 MIN | DIFFICULTY: EASY

Soft vanilla nougat is one of the greatest joys in life. Crunchy almonds and tart cranberries add a moreish touch to this recipe.

INGREDIENTS

½ cup (180g) honey
1 1/3 cups (295g) caster sugar
2 tbsp (40ml) water
1 large egg white
2 tsp Queen Vanilla Bean Paste
1 cup (120g) almonds, roasted & roughly chopped
1 cup (160g) dried cranberries, roughly chopped
2 sheets rice paper

METHOD

Grease and line a deep 15cm square cake pan with rice paper, trimmed to fit in the pan.

Combine honey, sugar and water in a small heavybased saucepan. Heat gently while stirring until sugar dissolves, then stop stirring and bring to the boil for 10 minutes or until syrup reaches 165°C on a candy thermometer. Be sure to hold thermometer in middle of syrup to achieve the most accurate temperature reading, not touching the base of the saucepan.

Place egg white and Vanilla Bean Paste in bowl of electric mixer and whisk until soft peaks form. Carefully add sugar syrup to egg whites while whisking constantly on medium speed.

Turn mixer off and fold almonds and dried cranberries through mixture. Working quickly, spoon nougat mixture into pan and use the back of a metal spoon to smooth the surface.

Place second sheet of rice paper on top of nougat and allow to cool completely at room temperature.

Once cool, cut nougat into long strips and wrap in baking paper. Once ready to serve, cut strips into individual squares to ensure the freshest result. Store cut pieces in an airtight container at room temperature for up to two weeks.

*Patience is the
best recipe for
a soft, smooth
nougat.*



*Make White
Chocolate Salami
with almonds,
pistachios,
cranberries and
apricots.*



Chocolate Salami

SERVES: 2 LOGS | PREP: 20 MIN + CHILLING | COOK: 10 MIN | DIFFICULTY: EASY

Take your Christmas charcuterie board to the next level with our chocolate salami, packed with fragrant cinnamon, punchy crystallised ginger and a little crunch from sweet biscuits and assorted nuts.

INGREDIENTS

200g dark cooking chocolate, chopped
100g unsalted butter
½ tsp Queen Natural Vanilla Extract
1 tsp Queen Cinnamon Baking Paste
1/3 cup (75g) white sugar
2 tbsp (25g) brown sugar
1 large egg
1 large egg yolk, extra
170g plain sweet biscuits (arrowroot, marie), coarsely crushed
1 cup (120g) mixed nuts: pistachios, hazelnuts & almonds
50g crystallised ginger, finely chopped
2 tbsp (25g) icing sugar

METHOD

In a medium heatproof bowl, combine chocolate and butter. Place bowl over a saucepan of simmering water and stir until melted.

In separate bowl, combine Vanilla Extract, Cinnamon Baking Paste, sugars, egg and egg yolk and whisk to combine. Add to chocolate mixture over simmering water. Stirring constantly, continue to cook until sugar has dissolved and mixture is smooth, about 5-10 minutes. Remove from heat.

In a large bowl, combine biscuits, nuts and crystallised ginger. Add chocolate mixture to biscuit mixture and stir well.

Immediately divide the chocolate mixture into two between two sheets of cling wrap. Roll up in cling wrap and twist ends. Refrigerate the logs for 1-2 hours or until firm. Roll in icing sugar and allow to sit for 10 minutes at room temperature before cutting into slices to serve.

Candy Cane Cookies

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

These look as though they were made using some Christmas magic by Mrs Claus herself, but really these candy cane cookies are incredibly simple – and delicious!

INGREDIENTS

230g butter, softened
1 cup (135g) icing sugar, sifted
1 large egg, lightly beaten
1 tsp Queen Natural Peppermint Extract
1 tsp Queen Natural Vanilla Extract
3 2/3 cups (480g) plain flour
1 tsp salt
1/4 tsp Queen Red Food Colour Gel

METHOD

Mix butter, icing sugar, egg, essence and vanilla in a large bowl. Stir in flour and salt.

Divide dough in half. Weight dough to ensure equal portions. Blend red food colour gel into one half of the dough until it is red.

Preheat oven to 160°C (fan forced). Line 2 baking trays with baking paper. Roll 1 tablespoon of each dough into a long strip. Braid white and red dough strips together like a rope and gently roll to combine the two strips. Cut into two equal pieces and place on ungreased baking tray. Curve top of dough down to make the hook of the candy cane.

Bake for 10-15 minutes, or until cooked. Let cool on tray slightly, before moving to rack to cool completely.





Gingerbread Biscuits

SERVES: 20-30 | PREP: 30 MIN + RESTING | COOK: 5 MIN | DIFFICULTY: EASY

This fun and easy Christmas classic is deliciously soft with a punchy cinnamon spice kick.

INGREDIENTS

50g butter
½ cup + 1 tbsp (130g) firmly packed brown sugar
½ cup (125ml/175g) treacle syrup
1 large egg, lightly whisked
2 tsp Queen Cinnamon Baking Paste
1 tsp Queen Vanilla Bean Paste
2 ½ cups (375g) plain flour
2 tsp ground ginger
¾ tsp ground cloves
½ tsp bicarb soda
¼ tsp baking powder
Pinch of salt
Packet Dr. Oetker Royal icing, to decorate

METHOD

In a small saucepan, place butter, sugar and treacle syrup over a low heat stirring, until butter has melted and sugar has dissolved. Pour into a large bowl and set aside to cool for 10 minutes.

Add egg, Cinnamon Baking Paste and Vanilla Bean Paste to butter mixture, stirring to combine. Sift flour, ginger, cloves, baking powder, bicarb soda and salt over the butter mixture and mix to form a dough. Turn out onto a lightly floured surface and knead until smooth. Shape into a disc, wrap in cling wrap and allow to rest in the fridge for 1 hour.

Preheat oven to 160°C (fan forced). Line two baking trays with baking paper. Divide the dough in two and cover one with cling film. Roll first batch of dough between two sheets of baking paper until 5mm thick. Cut cookies from the dough and place on prepared trays. Repeat with remaining dough. Bake for 5-6 minutes, allow up to 8-10 minutes for larger cookies. Allow to cool on trays for 5 minutes (longer for larger cookies) to cool before transferring to a wire to cool completely.

Prepare royal icing according to package directions and spoon into a piping bag fitted with a writing tip to decorate.

Classic Queen Rum Balls

SERVES: 36-40 | PREP: 10 MIN | DIFFICULTY: EASY

A true holiday classic, with a hint of Vanilla, orange and cinnamon for extra Christmas Cheer!

INGREDIENTS

1/2 tsp Queen Cinnamon Baking Paste
1 tsp Queen Vanilla Bean Paste
1 tsp orange zest
2 tbsp (40ml) dark rum
1 1/2 tbsp Queen Sugar Free Maple Flavoured Syrup
1 can (395g) sweetened condensed milk
250g plain sweet biscuits (such as Milk Arrowroot, Marie)
1/3 cup (40g) cocoa powder, sifted
1 cup (90g) desiccated coconut
1/2 cup (45g) desiccated coconut, extra

METHOD

In a small bowl, combine Cinnamon Baking Paste, Vanilla Bean Paste, orange zest, rum, Maple Flavoured Syrup and condensed milk. Set aside.

Finely crush biscuits using a food processor. Combine crushed biscuits, cocoa and coconut in a large bowl, mixing to combine.

Pour condensed milk mixture into biscuit mixture and mix thoroughly until mixture comes together.

Scoop heaped teaspoons of mixture and roll into balls. Roll in additional coconut and store in an airtight container in the fridge.





Salted Vanilla Caramels

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

Little paper-wrapped parcels of completely addictive caramel, topped with a sprinkle of sea salt - if you're making these to give as gifts, make sure you do a double batch!

INGREDIENTS

1 cup (250ml) thickened cream
70g butter, cut into pieces
1 tsp sea salt flakes, plus extra for dusting
2 tbsp (60g) honey
1/4 cup (60ml) water
1 1/4 cup (275g) caster sugar
1/4 cup (60ml/90g) Queen Glucose Syrup
1/2 tsp Queen Organic Vanilla Bean Paste

METHOD

Line and grease a square 20cm baking tin with baking paper then oil paper with cooking spray.

Combine cream, butter and salt in a heavy bottomed saucepan and stir well. In a second heavy-bottomed saucepan add honey, water and sugar stirring well to combine. Insert a candy thermometer, making sure it doesn't touch the bottom of the pan.

Place cream-filled saucepan over gentle heat until butter has melted, then set aside. Place second saucepan on high heat and without stirring, bring to a rapid boil. Continue to boil rapidly without stirring until mixture turns golden brown. Remove from heat immediately.

Slowly pour butter and cream mixture into golden sugar mixture (being careful as the mixture will bubble and be extremely hot). Return saucepan to heat and cook until caramel reaches 120°C. Remove from heat.

Stir vanilla into caramel, then pour mixture into prepared tin. Leave to cool completely at room temperature, then refrigerate for 3-4 hours. Caramels will set, but not be rock hard.

Tip caramel onto cutting board and working quickly, cut into bite sized pieces with a sharp and well-oiled knife. Sprinkle pieces lightly with salt and wrap individually with wax paper, twisting at the ends. Store in an airtight container for up to three months.

Rum & Raisin Wreath

SERVES: 8 | PREP: 60 MIN | COOK: 25 MIN | DIFFICULTY: MEDIUM

The heavenly smell of these scrolls baking in the oven will bring everyone to the kitchen! Enjoy with coffee as you unwrap gifts on Christmas morning.

INGREDIENTS

Dough

- 1 packet dry yeast
- 1 cup (250ml) milk
- 1 tsp Queen Vanilla Bean Paste
- 60g butter
- 3 cups (450g) plain flour
- ¼ cup (55g) caster sugar

Filling

- 80g butter, soft
- 1 cup (160g) brown sugar
- 2 cups (320g) raisins
- 2 tsp Queen Natural Rum Essence

Glaze

- 2 tsp Dr. Oetker Gelatine Powder
- 2 tbsp water
- ¼ cup (60ml) water
- ½ cup (110g) caster sugar

Topping

- 100g milk chocolate, melted
- 1/2 cup (60g) natural sliced almonds
- 1/3 cup (55g) dried cranberries

METHOD

Combine milk, butter, vanilla and sugar in a saucepan over low heat and mix until dissolved. Set aside and allow to cool until lukewarm.

Combine lukewarm milk mixture and yeast. Add flour and mix well to create a soft dough. Cover with a tea towel and leave for 30 minutes or until doubled in size.

To make filling, mix together brown sugar, rum essence and butter. Add raisins and stir well.

Once dough has risen, punch down and turn out onto lightly floured surface. Roll dough into a large rectangle then spread filling over dough. Carefully roll up and cut 4cm slices to make 8 scrolls. Arrange in a wreath shape on a tray lined with baking paper. Preheat oven to 180°C. Cover scrolls and rest for 20 minutes to rise again. Bake for 20-25 minutes, until golden.

In the last five minutes of baking time, prepare glaze. Add gelatine powder to water and leave to bloom. In a small saucepan, combine sugar and water, bring to a gentle simmer. Once simmering, add gelatine and stir gently until combined.

Remove scrolls from oven and brush generously with glaze. Leave until cool enough to eat, but still warm.

Drizzle chocolate over scrolls and sprinkle with almonds and chopped dried cranberries. Best eaten while still warm.

This freshly baked wreath will have everyone out of bed in no time.



Give the gift
of fudge this
Christmas with this
fun and simple
recipe.



Festive Gingerbread Fudge

SERVES: 24 | PREP: 20 MIN + CHILLING | COOK: 6 MIN | DIFFICULTY: EASY

Creamy and fragrant with Queen Vanilla and Cinnamon Baking Paste, this fudge is an indulgent festive treat. It makes a lovely edible gift too!

INGREDIENTS

395g can sweetened condensed milk
1 cup (220g) caster sugar
125g butter
2 tbsp (40ml/60g) Queen Glucose Syrup
4 tsp Queen Organic Vanilla Bean Paste
2 tsp Queen Celebrating 120 Years Pure Vanilla Extract
1 tsp Queen Cinnamon Baking Paste
200g white chocolate, chopped
330g packet Dr. Oetker Royal Icing

METHOD

Grease and line a 16 x 26cm slice tray.

In a saucepan, gently heat condensed milk, sugar, butter and Glucose Syrup until butter is melted & sugar dissolved. Bring to a boil, stirring continuously, for 5-6 minutes.

Remove from heat, then add Vanilla Bean Paste, Vanilla Extract and Cinnamon Baking Paste and chocolate, stirring until smooth.

Pour into prepared pan and cool to room temperature.

Prepare Royal Icing as per packet instructions and transfer mixture to a piping bag or snap lock bag with corner tip cut. Pipe decorations and allow to dry before chilling.

Cut into small pieces and keep chilled until ready to serve.

Buttered Rum Gingerbread Sauce

SERVES: 4-6 | PREP: 10 MIN | COOK: 15 MIN | DIFFICULTY: EASY

This heady, vanilla-spiced caramel rum sauce makes a wonderful handmade gift. Serve over ice cream or with gingerbread at the end of a long merry day.

INGREDIENTS

1 cup (220g) firmly packed brown sugar
115g butter
Pinch salt
395g can sweetened condensed milk
¼ cup (60ml) dark rum
2 tsp Queen Vanilla Bean Paste
1 tsp Queen Cinnamon Baking Paste
1 tsp ground ginger

METHOD

Combine brown sugar, butter, salt and condensed milk in medium saucepan. Stirring constantly, bring to the boil and reduce to a simmer. Cook until all sugar has dissolved.

Add Vanilla Bean Paste, Cinnamon Baking Paste and ginger, stir until well combined.

Remove sauce from heat and stir in rum. Mix until well combined.

Pour sauce into sterilised glass jars and store in the refrigerator for up to 4 weeks.



*Studded with
Christmas colours,
this fudge is
destined for the
dessert table.*



Pistachio Cherry & Ginger Fudge

SERVES: 12 | PREP: 20 MIN + COOLING | COOK: 6 MIN | DIFFICULTY: EASY

Fudge lovers this one is for you. Bright glacé cherries, crunchy pistachios and candied ginger make it fun and festive.

INGREDIENTS

100g butter, chopped
395g can sweetened condensed milk
1 1/4 cup (200g) brown sugar
1/4 cup (60ml/80g) Queen Pure Maple Syrup
1 cup (180g) dark chocolate, chopped
2 tsp Queen Organic Vanilla Bean Paste
3/4 cup (90g) natural pistachios
3/4 cup (95g) red glacé cherries
1/3 cup crystallised ginger

METHOD

Grease and line a 16x26cm slice tin with baking paper with the long sides extending over the sides.

Place butter, condensed milk, sugar and maple syrup in a large microwave-safe bowl and microwave for 2 minutes on medium heat. Stir the mixture and microwave for a further 2 minutes, remove, stir and microwave for a final 2 minutes (6 minutes in total).

Roughly fold dark chocolate and vanilla bean paste into mixture then leave to sit for 1 minute then whisk through until the mixture is smooth and glossy. Fold in 1/2 cup pistachios, 1/2 cup chopped glacé cherries and 1/4 cup chopped crystallised ginger. Spoon mixture into prepared tin and spread with the back of a metal spoon until smooth.

Top fudge with remaining glacé cherries, ginger and pistachios, then refrigerate. Slice into small squares or bars once fully cooled. Keep chilled until serving in an airtight container for up to two weeks.

Cinnamon Pull Apart loaf

SERVES: 12 | PREP: 35 MIN + RESTING | COOK: 35 MIN | DIFFICULTY: MEDIUM

Imagine tender slices of buttery bread, baked together with a slick of sweet cinnamon sugar between them....this cinnamon pull apart is certainly moreish.

INGREDIENTS

Dough

80g unsalted butter
1 cup (250ml) milk
¼ cup (60ml) water
1 tsp Queen Natural Organic Vanilla Essence-Extract
3 2/3 cups (480g) + 2 tbsp (20g) bakers or plain flour, divided
2 sachets (14g) yeast
¼ cup caster sugar
½ tsp salt
2 large eggs, room temperature, lightly beaten

Filling

¾ cup (110g) brown sugar
2 ½ tsp ground cinnamon or Queen Cinnamon Baking Paste
80g unsalted butter, softened
Caster sugar to sprinkle on top

Cream Cheese Glaze

60g cream cheese, room temperature
1 cup (150g) icing sugar
1 tsp Queen Vanilla Bean Paste
2 tbsp (40ml) milk, slightly warmed

METHOD

Dough

Place butter and milk in a small saucepan over a low heat until butter has melted. Remove pan from heat and whisk in water and vanilla. Allow mixture to cool slightly.

In the bowl of a stand mixer, fitted with a dough hook, sift in 3 cups of the flour, yeast, sugar and salt, lightly mix with a spoon. On a low-medium speed, add milk mixture. Add eggs and mix until slightly combined before adding the remaining 2/3 of a cup of flour and continue mixing for 5-10 minutes.

Transfer the dough into an oiled bowl and cover with plastic wrap. Set aside in a warm place and leave until doubled in size (about an hour).

Grease and flour a large loaf pan (23cm x 13cm x 6cm) and set it aside ready for the dough. Punch down the dough to let out the air and if it is still sticky, knead in the extra 2 tablespoons of flour. Allow to rest for 5 minutes. Sprinkle flour on the bench and roll the dough out into a rectangle about 40cm by 30cm.

Continued overleaf





Cinnamon Pull Apart loaf

SERVES: 12 | PREP: 35 MIN + RESTING | COOK: 35 MIN | DIFFICULTY: MEDIUM

Imagine tender slices of buttery bread, baked together with a slick of sweet cinnamon sugar between them....this cinnamon pull apart is certainly moreish.

TIPS

- *Rising times may vary depending on time of day and season.*
- *The addition of baker's flour creates a lighter, more tender dough.*
- *If using Queen Cinnamon Baking Paste, simply mix paste with softened butter before spreading over dough.*

METHOD / Cont.

Filling

While dough is resting, mix sugar and cinnamon together and set aside.

Spread butter over the rolled dough. Sprinkle sugar mixture evenly over butter layer, and cut dough into 6 even strips down the length of the dough. Stack the pieces on top of each other and cut into 6 even pieces. Place slices a couple at a time into the tin, lining them up in a row, making sure the sugared sides all face the same direction. If needed, progressively press the dough toward the back of tin in order to fit in all the dough. Cover with plastic wrap and set aside in a warm place until doubled in size (45 minutes).

After 30 minutes of rising, preheat oven to 160°C (fan-forced). Lightly sprinkle the top of the loaf with caster sugar and bake for 30-35 minutes. Leave it to rest in the tin for 30 minutes while making the cream cheese drizzle.

Cream Cheese Glaze

In a small bowl, combine cream cheese, icing sugar and Vanilla Bean Paste together and whisk until smooth. Add a tablespoon of milk at a time, until desired consistency is reached.

Remove loaf from tin onto serving tray and generously drizzle with cream cheese icing and serve warm.

Soft Chocolate Gingerbread Cookies

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

This soft, chewy cookie is infused with fresh orange zest, cinnamon baking paste and holiday spices, then dipped in melted milk chocolate.

INGREDIENTS

100g butter
½ cup (180g) honey
2 tsp orange zest
1 ½ tsp Queen Cinnamon Baking Paste
1 large egg, lightly whisked
1 ⅓ cup (200g) plain flour
¾ cup (75g) almond meal
¾ cup (75g) hazelnut meal
1 tsp baking powder
½ cup (110g) dark brown sugar, firmly packed
Pinch salt
1 tsp ground ginger
½ tsp ground nutmeg
½ tsp ground cloves
150g Dr. Oetker Easy Choc Milk

METHOD

Pre-heat oven to 180°C (fan forced). Line 2 baking trays with baking paper.

Combine butter and honey in a large saucepan over a medium heat until butter has melted. Set aside and allow to cool for 10 minutes.

Add orange zest, Cinnamon Baking Paste and egg to cooled honey mixture and stir to combine.

In a large bowl, combine remaining ingredients. Pour honey mixture into flour mixture and mix to form a dough.

Roll heaped teaspoons into balls and place on prepared baking trays 5cm apart. Bake for 10-12 minutes, allowing to cool on tray.

Place chocolate in a microwave safe bowl and heat in 30 second increments in the microwave until melted. Dip face of cookies in melted chocolate then allow to set before serving.

TIP: *If dough is too soft, refrigerate for 30-60 minutes.*





Vanilla & Maple Marshmallows

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

Perfectly light and incredibly soft, they melt in your mouth leaving the sweet taste of vanilla and maple syrup.

INGREDIENTS

2 1/3 cup (515g) caster sugar
1 tbsp (30g) Queen Glucose Syrup
1 1/2 cups (375ml) water
1 1/2 tbsp powdered gelatine
70g egg whites (approx 2-3), at room temperature
2 tsp Queen Madagascar Vanilla Bean Paste
Pinch salt
1/3 cup (80ml/110g) Queen Pure Maple Syrup
100g Maple Sugar (or Coconut Sugar)

METHOD

Line a 25x25cm square baking tin with baking paper then spray with baking spray.

Combine gelatine and 3/4 cup water in a small bowl and set aside for 5 minutes. Microwave for 45 seconds until gelatine has dissolved and liquid is clear. Set aside.

In a small heavy-based saucepan, combine 460g caster sugar, Glucose Syrup and 3/4 cup water, and stir over low heat until the sugar has dissolved. Bring to a simmer without stirring. When the syrup reaches 115°C, place egg whites in a stand mixer and whisk on medium until frothy, then increase to high and slowly add remaining caster sugar and whisk until thick and glossy.

Once syrup has reached 127°C, turn heat off and allow bubbles to stop. Increase mixer to medium-high and slowly pour gelatine mixture down the inside of the bowl in a thin continuous stream. Add sugar syrup in the same way. Turn up to high, add Vanilla Bean Paste, salt and Maple Syrup and whisk for 10-12 minutes until the mixer bowl is no longer hot to touch.

Pour mixture into prepared tin, level top with an offset spatula and set aside for 3-4 hours until set. Once set, cut into squares and roll sides lightly in maple sugar or coconut sugar to serve.

Tropical Summer Cookies

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

These crisp cookies are bursting with raspberry, passionfruit, lime and coconut; the perfect flavour combinations and nice and easy to make!

INGREDIENTS

120g unsalted butter, room temperature
1 cup (220g) caster sugar
1 tsp Queen Natural Vanilla Extract
1 large egg, room temperature
1 ½ cups (225g) plain flour
¼ tsp salt
½ tsp baking powder
½ tsp bicarb soda
Queen Food Colour in Rose Pink, Yellow & Green
1 ½ tsp Queen Raspberry Baking Paste
2 tsp Queen Passionfruit Baking Paste
1 tsp Queen Lime Baking Paste
¾ tsp Queen Natural Coconut Essence
100g white chocolate, to drizzle

METHOD

In the bowl of a stand mixer fitted with paddle attachment, cream butter and sugar until light and fluffy. Add Vanilla Extract and egg, mixing to combine.

In a separate bowl, combine flour, salt, baking powder and bicarb soda. Reduce mixer speed to low and gradually add flour mixture.

Colour and flavour the first portion with Rose Pink and Raspberry, the second with Yellow, a couple drops of Rose Pink and Passionfruit, and the third with Green and Lime. Leave the remaining portion un-coloured and flavour with Coconut.

Form dough into balls and wrap in cling wrap. Refrigerate for 1 hour or until the dough is chilled completely.

Preheat oven to 160°C (fan forced). Line two baking trays with baking paper.

Roll dough into small balls and roll raspberry and passionfruit together, and lime and coconut together. Place combined balls of dough onto baking trays 5cm apart. Bake for 12-15 minutes. Allow to cool on tray for 3 minutes before transferring to rack to cool completely.

Place white chocolate in a microwave safe bowl. Heat white chocolate slowly in 30 second intervals in the microwave until melted. Drizzle using a spoon over cooled cookies.

*Tropical and fruity,
these cookies are
made for a day by
the pool.*



*These twice
baked biscotti are
perfect alongside
a hot cup of
espresso for
double coffee hit!*



Chocolate Espresso Biscotti

SERVES: 20 | PREP: 45 MIN | COOK: 55 MIN | DIFFICULTY: EASY

These choc-dipped crunchy espresso biscotti are the perfect afternoon pick me up. They're also great with coffee or gifted in pretty little bags.

INGREDIENTS

2 cups (300g) plain flour
¾ cups (95g) premium cocoa powder
1 tsp bicarb soda
¼ tsp salt
3 large eggs, room temperature
1 cup (220g) sugar
1 tsp Queen Vanilla Bean Paste
1 tsp instant coffee powder
2 tsp water
1 large egg, extra
200g dark cooking chocolate

METHOD

Preheat oven to 180°C, line a baking tray with baking paper. Sift flour, cocoa, bicarb soda and salt, set aside.

Dissolve coffee and water in a small bowl and combine with three eggs, sugar and Vanilla Bean Paste in the bowl of a stand mixer. Beat until light and creamy. Gradually add dry ingredients and mix on low speed until a dough forms.

Divide dough in half and roll into two logs on a benchtop lightly dusted with flour. Place logs on baking sheet and flatten slightly.

Beat extra egg and brush logs liberally. Bake for 25 minutes, until the dough is firm to the touch. Cool on tray for 15 minutes.

Transfer logs to a cutting board and cut diagonally using a serrated knife into 1.5 - 2cm wide slices. Place slices cut side down on baking sheets and bake for an additional 20-30 minutes until the cookies are almost completely firm. Remove from oven and cool completely.

Melt chocolate in a small microwave-safe bowl on medium heat in 30 second intervals, mixing well between each interval. Dip biscotti halfway into chocolate mixture and lay onto trays lined with baking paper. Allow to fully set then store in an airtight container for up to four weeks.



Summer Desserts

As Australians, we like to think that great summer desserts are our specialty! Whether you're cooking for a crowd, bringing a plate, having an intimate catch up, short on time, you'll discover amazing summer desserts that deliver yum in spades and plenty of time for relaxing with loved ones.

Summer Passionfruit Tart	48	White Choc Vanilla Almond Mousse	70
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Summer Passionfruit Tart

SERVES: 8-10 | PREP: 20 MIN | COOK: 55 MIN + CHILLING | DIFFICULTY: EASY

With tropical passionfruit flavour and silky smooth texture, this exquisite tart will win everyone over. Swirl cream on top and decorate with a delicate selection of fruit for a stunning summer dessert.

INGREDIENTS

Base

125g chilled butter, chopped
1 cup (150g) plain flour
1/3 cup (40g) almond meal
1/4 cup (40g) icing sugar mixture
1 tsp Queen Vanilla Bean Paste
1 large egg yolk

Filling

4 eggs, lightly beaten
1 cup (220g) caster sugar
1 2/3 cup (310ml) thickened cream
1 1/2 tbsp Queen Passionfruit Baking Paste

To serve

300ml thickened cream
1 1/2 tbsp icing sugar
2-3 tsp Queen Vanilla Bean Paste
Seasonal fruit, to garnish

METHOD

Base

Process all ingredients except egg yolk until mixture resembles fine breadcrumbs. Add egg yolk and process until mixture comes together. Turn onto a lightly floured surface and gently knead until just smooth. Shape into a disc and cover with cling wrap. Refrigerate for 15 minutes to rest.

Preheat oven to 180°C (fan forced). Roll pastry out to a 4mm-thick rectangle. Line a 12cm x 36cm rectangle tart tin with removable base with pastry. Trim edges and chill for 30 minutes.

Line pastry with baking paper and fill with pastry weights or rice. Bake for 10 minutes. Remove paper and weights and bake for a further 5-10 minutes or until golden brown. Remove from oven and set aside to cool. Reduce oven to 140°C.

Filling

Combine eggs, sugar, cream and Passionfruit Baking Paste. Pour into cooled pastry case and bake for 40-45 minutes until set, with a slight wobble in the center. Cool slightly, then refrigerate to chill completely.

When ready to serve, beat cream and icing sugar to firm peaks. Carefully dollop cream over cold tart, then gently swirl through Vanilla Bean Paste. Top with fresh fruit to serve.





Black Forest Pavlova

SERVES: 8-10 | PREP: 30 MIN + COOLING | COOK: 45 MIN | DIFFICULTY: EASY

Rounds of crisp chocolate meringue, slathered in whipped cream & tumbled with cherries, its a new-school take on pavlova crossed with black forest cake!

INGREDIENTS

Pavlova

- 4 large egg whites
- 1 cup (220g) caster sugar
- ½ tsp cream of tartar
- ¼ cup (30g) cocoa, sifted

Cream

- 400g thickened cream
- 2 tbsp Queen Organic Vanilla Bean Paste
- 1/4 cup (40g) icing sugar
- 300g fresh cherries
- Icing sugar for dusting

METHOD

Preheat oven to 130°C (fan forced). Line two baking sheets with baking paper and trace out three 20cm rings (two on one sheet, one on another).

Whisk egg whites to soft peaks, then gradually add caster sugar and cream of tartar, allowing sugar to mix in before adding more. Continue whisking until sugar is dissolved and mixture is smooth and glossy – this can be tested by rubbing a little meringue mixture between your fingertips. Add cocoa and gently fold until incorporated.

Divide mixture into three and spread in a ring shape around the inside of the circle on each baking sheet. Ensure the tops of each ring are flat to assist layering. Bake for 45 minutes. Allow to cool completely in oven with door ajar.

When ready to serve, prepare cream. Beat cream, vanilla bean paste and icing sugar until stiff peaks form.

To assembly, place one meringue ring on a cake stand or serving plate and spread with one third of the cream. Place another meringue ring on top and cover it with another third of the cream then the other meringue and the rest of the cream. Top with the cherries and dust with icing sugar and serve immediately.

Coconut Vanilla Panna Cotta with Watermelon Granita

SERVES: 4-6 | PREP: 30 MIN + FREEZE & CHILL | COOK: 15 MIN | DIFFICULTY: EASY

Panna cotta is the ultimate in light, delightful desserts, especially this one with tropical coconut, vanilla bean paste and icy watermelon granita.

INGREDIENTS

Granita

¾ cup (165g) caster sugar

1½ cups (375ml) water

1.4kg seedless watermelon flesh,
chopped

1 tsp Queen Vanilla Bean Paste

¼ cup (60ml) lemon juice (approx 1
1/2 lemons)

Panna Cotta

400ml coconut cream

300ml cream

¾ cup (165g) caster sugar

1 tsp Queen Vanilla Bean Paste

½ cup (125ml) hot water

1.5 sachets (15g) gelatine

Jelly

½ sachet (7g) gelatine

¼ cup (60ml) hot water

1 cup (250ml) cranberry juice

¾ cup (95g) fresh raspberries

METHOD

Combine sugar and water in a small saucepan over low heat until sugar dissolves. Set aside to cool.

Puree watermelon and Vanilla Bean Paste in a food processor. Measure out 1L (4 cups) of watermelon juice and combine with sugar syrup and lemon juice, mixing well to combine.

Pour mixture into a flat tray and freeze for 2 hours. Remove from freezer and run a fork through the mixture to break up ice. Repeat every 60 minutes until the desired granita texture is achieved.

Combine gelatine and hot water, whisk to combine. Set aside. Combine coconut cream, cream, Vanilla Bean Paste and sugar in a small saucepan over low heat and heat until sugar dissolves. Remove mixture from heat and gradually whisk in gelatine, mixing continuously until smooth. Pour panna cotta mixture into small glasses. Refrigerate for 6 hours until set.

Once panna cotta has set, prepare jelly. Combine gelatine with hot water and whisk to combine. Pour cranberry juice into medium bowl and gradually whisk in gelatine to combine.

Place raspberries on top of panna cotta and pour cranberry mixture over panna cotta and chill for 6 hours to set. To serve, top panna cotta with watermelon granita and serve immediately.

*This icy cold
panna cotta will
cool you down
after a long,
festive lunch.*





Tangy Key Lime Pie

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

Key Lime Pie is easier than ever before with Queen Lime Baking Paste! No need to juice all those limes, just a squeeze of paste for concentrated, natural flavour.

INGREDIENTS

Candied Limes

- 1 Lime
- ¾ cup (160ml) water
- ¾ cup (165g) caster sugar

Crust

- 250g digestive or granita biscuits
- 125g butter, melted

Filling

- 8 egg yolks, lightly beaten
- 4 tsp Queen Lime Baking Paste
- 395g can condensed milk
- 2/3 cup (160ml) cream
- Queen Green Food Colour

Italian Meringue

- ½ cup (125ml) water
- ½ cup (125ml/180g) Queen Glucose Syrup
- 1 1/3 cup (295g) caster sugar
- 6 large egg whites
- 1 tsp Queen Natural Vanilla Extract

METHOD

Candied Limes

Using a serrated knife, carefully cut lime into very thin slices. Place into a shallow heatproof container.

Combine water and sugar in a small saucepan over a medium heat and bring to the boil. Cook until sugar has dissolved and mixture has reduced slightly. Pour over lime slices and allow to cool completely.

Preheat oven to 100°C (fan forced). Transfer lime slices to a tray lined with baking paper and bake for 20 minutes. Turn lime slices over and bake for a further 15 minutes. Allow to cool on tray.

Crust

Increase oven to 140°C (fan forced). Grease a 23cm tart tin or pie dish.

In a food processor, process biscuits into fine crumbs. Add melted butter, process to combine. Firmly press mixture into the base and side of dish. Refrigerate for 10 minutes.

Filling

Whisk egg yolks and Lime Baking Paste until smooth. Add condensed milk, cream, and a few drops of Green Food Colour, mixing to combine.

Continued overleaf

Tangy Key Lime Pie

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

Key Lime Pie is easier than ever before with Queen Lime Baking Paste! No need to juice all those limes, just a squeeze of paste for concentrated, natural flavour.

TIPS

- *If you don't have a blow torch, preheat your oven grill to 240°C and place the Key Lime Pie on the middle shelf for 30 seconds to 1 minute, keeping a close eye on it while it browns.*
- *Candied limes will keep up to 1 month in an airtight container.*
- *Pie crust can be prepared a day or two in advance.*

METHOD / Cont.

Pour into prepared crust and bake for 45-50 minutes until set. Allow to cool completely before refrigerating for 2 hours.

Italian Meringue

In a small saucepan, combine water, Glucose Syrup and sugar. Set over a medium-high heat, without stirring, until syrup reaches 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 in a slow, steady stream. Increase the speed to high and whisk to firm peaks and bowl is cool to the touch. Add Vanilla Extract and briefly mix to incorporate.

Pile and swirl meringue on top of chilled pie and brown meringue using a blow torch.

Add candied limes to torched meringue to decorate.



QUEEN

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BAKING
PASTE



LIME

Intense Natural Flavour
Specially Selected for Pastry

40g

*Almond praline
gives this bright
dessert a fantastic
crunch.*



Raspberry White Chocolate Peach Melba Trifle

SERVES: 12-14 | PREP: 40 MIN + SETTING | COOK: 50 MIN | DIFFICULTY: EASY

Inspired by the traditional Peach Melba, our newest trifle is layers of raspberry jelly, peaches, white chocolate cream, raspberry cake and crunchy almond praline! Certainly a must-try this summer.

INGREDIENTS

Jelly

750ml water

3 tbsp gelatine

1 cup + 2 tbsp (260g) caster sugar

3 tsp Queen Raspberry Baking Paste

4 peaches, each cut into 8 wedges

1 punnet (125g) fresh raspberries

Cake

1 ½ cups (225g) self-raising flour

1 cup (100g) almond meal

¾ cup (165g) caster sugar

3 large eggs, room temperature

½ (125ml) vegetable oil

½ cup (125ml) full cream milk

1 tbsp Queen Raspberry Baking Paste

Queen Red Food Colour Gel

Almond Praline

3 tbsp water

1 ½ tbsp (45g) Queen Glucose Syrup

¾ cup (165g) caster sugar

½ cup (90g) flaked/slivered almonds

Continued overleaf

METHOD

Jelly

Pour 1 cup (250ml) of the water into a large bowl and sprinkle over gelatin.

Bring remaining water (500ml), caster sugar and Raspberry Baking Paste to the boil, pour over gelatine mixture and stir until dissolved. Pour into trifle bowl and place in peach wedges and raspberries. Refrigerate for 2-3 hours.

Cake

Preheat oven to 180°C (fan forced). Grease and line a 20cm cake tin.

Combine flour, almond meal, and sugar in a large bowl. Whisk to combine.

Whisk eggs, oil, milk, Raspberry Baking Paste and a drop of Red Food Colour Gel in a jug. Pour into flour mixture and stir to combine. Pour into prepared tin and bake for 45-50 minutes, or until an inserted skewer comes out clean. Let cool for 10 minutes in tin, before turning out onto a wire rack to cool completely. Slice domed top off cake to level.

Continued overleaf

Raspberry White Chocolate Peach Melba Trifle

SERVES: 12 | PREP: 30 MIN | COOK: 1.75 HRS | DIFFICULTY: MEDIUM

Inspired by the traditional Peach Melba, our newest trifle is layers of raspberry jelly, peaches, white chocolate cream, raspberry cake and crunchy almond praline! Certainly a must-try this summer.

INGREDIENTS / Cont.

White Chocolate Cream

200g white chocolate, chopped
150ml thickened cream
500ml thickened cream, for whipping

To decorate

1 punnet raspberries
2-3 peaches

METHOD / Cont.

Almond Praline

Line a baking tray with baking paper. Combine water, Glucose Syrup and sugar in a saucepan over a low heat until sugar has dissolved. Increase heat to medium and cook for approximately 4-5 minutes or until mixture starts to turn golden. Quickly mix in almonds and pour onto prepared tray. Allow to cool.

Place some praline in a zip lock bag and crush into chunks with a rolling pin. Keep some large shards to decorate on top.

White Chocolate Cream

Add chopped chocolate to a medium bowl and set aside. Heat 150ml cream in saucepan over a low heat to a gentle simmer. Pour over chocolate. Allow to sit for 4 minutes before stirring to combine. Refrigerate for 30 or 40 minutes.

Whip remaining cream to firm peaks, fold chilled white chocolate cream through whipped cream.

Assembly

To assemble, add 2 ½ cups white chocolate cream on top of jelly. Gently place cake on top of cream. Top cake with crushed praline and spoon remaining cream on top. Refrigerate for 1 hour. Top with raspberries, peaches and praline shards just before serving.





Vanilla Bean Panna Cotta

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

Simple, creamy and silky smooth, this traditional Italian dessert lets the rich vanilla profile shine. With both Pure Vanilla Extract and Vanilla Bean Paste with seeds, this entertainer's delight is sure to impress.

INGREDIENTS

Panna Cotta

3 tsp powdered gelatine
1/3 cup (80ml) warm water
1 cup (250ml) pouring cream
1 cup (220g) caster sugar
1 tsp Queen Celebrating 120 Years
Pure Vanilla Extract
1 tsp Queen Vanilla Bean Paste
1½ cups (375ml) milk
1½ cups (375ml) buttermilk

Black Berry Compote

1 cup (125g) frozen blackberries
1 tbsp (20ml) lemon juice
1/4 cup (55g) caster sugar

METHOD

Panna Cotta

Lightly grease six deep-fluted tart tins. Sprinkle gelatine into a bowl of warm water and set aside to allow gelatine to absorb.

Combine cream, sugar, Vanilla Extract and Vanilla Bean Paste in a saucepan over medium heat, stirring until sugar has dissolved. Bring to boil and whisk in gelatine, mixing until smooth. Remove from heat and strain into a bowl. Stir through milk and buttermilk. Pour mixture into tins and refrigerate for at least three hours until set or overnight.

Black Berry Compote

Combine blackberries, lemon juice and sugar in a small saucepan over medium heat, stirring constantly until sugar has dissolved. Let the mixture simmer until berries are soft and mixture has thickened, about 10 minutes.

Turn panna cotta out onto plates and spoon with blackberry compote to serve.

Creamy Ginger Nut Cheesecake

SERVES: 8-10 | PREP: 20 MIN + CHILLING | DIFFICULTY: EASY

No-bake creamy lemon cheesecake with a spicy ginger nut biscuit base beautifully adorned with fresh summer fruits.

INGREDIENTS

Base

175g ginger nut biscuits
75g butter, melted

Filling

400g full-fat cream cheese, softened
2 cups (500g) thickened cream
¾ cup (110g) icing sugar
2 tsp lemon juice
1 sachet Dr. Oetker Gelatine Powder
2 tbsps boiling water
3 tsp Queen Vanilla Bean Paste

To decorate

Figs, cherries, blueberries or other seasonal fruit
Dr. Oetker Giant Chocolate Stars
Silver cachous

METHOD

Grease and line a 23cm cake tin with baking paper. Crush biscuits and mix with melted butter until combined. Press mixture into bottom of tin and place in fridge to chill.

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 gelatine to cheesecake mixture in a thin stream and mix until well combined.

Pour cheesecake mixture over biscuit base and spread with a spatula. Refrigerate for 4 hours or overnight.

To serve, remove cheesecake from fridge 20-30 minutes before serving. Carefully release spring on cake tin and remove baking paper sides. Garnish with fresh seasonal fruit, Chocolate Stars and Silver Pearls.





Raspberry & Rosewater Pavlova

SERVES: 12 | PREP: 30 MIN | COOK: 1.75 HRS | DIFFICULTY: MEDIUM

Introducing Raspberry Rosewater Pavlova made with Raspberry Baking Paste! Simply add a teaspoon of paste to your meringue and whipped cream for fragrant

INGREDIENTS

Meringue

2 cups + 2 tbsp (480g) caster sugar
240g egg whites (approx. 8 eggs)
½ tsp Queen Raspberry Baking Paste
2 drops Red Food Colour Gel
3 tsp corn flour

Rosewater Syrup

1/3 cup (80ml) water
1/3 cup (75g) caster sugar
1 tsp Queen Glucose Syrup
1 tsp Queen Rosewater Essence
3-4 drops Queen Rose Pink Food Colour

Raspberry Rosewater Cream

600ml thickened cream
¼ cup (40g) icing sugar
1 tsp Queen Rosewater Essence
1 tsp Queen Raspberry Baking Paste

Assembly

Turkish delight, cubed
2 punnets (250g) fresh raspberries
Fresh pink rose petals

METHOD

Meringue

Preheat oven to 200°C (fan forced). Line a baking tray with baking paper and pour in caster sugar, making sure it's not spread too thinly, as it will start to caramelise. Heat in oven for 7 minutes.

Add egg whites to bowl of a stand mixer fitted with 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 120°C (fan forced) – keep oven door ajar with wooden spoon to speed up oven cooling process. With mixer on high speed, slowly spoon in hot sugar, making sure mixture returns to firm peaks after each addition.

Once sugar has been added, add Raspberry Baking Paste and 2 drops Red Food Colour Gel. Continue beating for 10 minutes or until mixture no longer feels gritty. Fold through corn flour until just incorporated.

Line two baking trays with baking paper. Draw a 20cm circle on each and flip baking paper over so the circle is on the reverse side. Spoon meringue onto baking paper and mold into shape. Bake for 1 hour 30 minutes and leave in oven to cool completely with door slightly ajar.

Continued overleaf

Raspberry & Rosewater Pavlova

SERVES: 12 | PREP: 30 MIN | COOK: 1.75 HRS | DIFFICULTY: MEDIUM

Introducing Raspberry Rosewater Pavlova made with Queen Raspberry Baking Paste! Simply add a teaspoon of paste to your meringue and whipped cream for fragrant raspberry flavour.

TIPS

- *Wipe the mixing bowl with vinegar to help remove any grease before making the meringue.*
- *Rub some meringue mixture between your fingers to test if the sugar has dissolved. If it feels smooth and looks glossy it's ready to bake.*
- *Dot some meringue mixture in each corner of the baking tray to keep the baking paper in place when shaping the meringue.*

METHOD / Cont.

Rosewater Syrup

Combine water, sugar and Glucose Syrup in a small saucepan over medium heat until sugar has dissolved and mixture has reduced slightly. Add 3-4 drops of Rose Pink Food Colour and Rosewater Essence and stir to combine. Set aside to cool completely.

Raspberry Rosewater Cream

When ready to serve, combine cream, icing sugar, Rosewater Essence and Raspberry Baking Paste in a bowl and whip to firm peaks.

Assembly

Spoon half of the whipped cream over the first Pavlova and top with half of the raspberries. Place second pavlova on top of first and top with remaining cream, raspberries, Turkish delight, rose petals and mint leaves. Pour rosewater syrup over Pavlova, allowing small streams of the syrup to drizzle over the sides.





White Chocolate Vanilla & Almond Mousse

SERVES: 4 | PREP: 15 MIN + OVERNIGHT CURING | COOK: 6 MIN | DIFFICULTY: EASY

Soft, creamy, luscious, smooth and sweet –this mousse is about as close as it gets to perfection, plus it is easy to prepare ahead!

INGREDIENTS

1 cup (180g) white chocolate
1/2 tsp Queen Natural Almond Extract
3 large eggs, separated
300ml thickened cream
1/3 cup (75g) caster sugar

METHOD

Melt chocolate in a microwave safe bowl, stopping at 30 second intervals to stir. Repeat until chocolate is smooth and allow to cool for 15 minutes. Once cooled, add egg yolks and whisk vigorously until well combined.

Beat egg whites until soft peaks form, then gradually add sugar until mixture is smooth, glossy and sugar has dissolved. Set aside.

Beat cream until soft peaks form, then fold through almond extract and Vanilla Bean Paste. Fold cream mixture through chocolate mixture until just combined, then fold through egg white mixture until just combined.

Pipe or spoon mixture into four ramekins or dessert glasses. Chill for at least 4 hours before serving.

Red Velvet Cheesecake Trifle

SERVES: 10-15 | PREP: 60 MIN + COOLING | COOK: 90 MIN | DIFFICULTY: EASY

Made with minty choc oreo bark, deep red velvet cake and heavenly cheesecake icing, this trifle has some of the greatest cake flavours of all time rolled into one decadent dessert.

INGREDIENTS

Mint Oreo Bark

200g Oreos, roughly chopped
400g white cooking chocolate, broken into small pieces
¼ tsp Queen Natural Peppermint Extract
1 tsp Queen Green Food Colour Gel

Red Velvet Cake

225g unsalted butter, softened
1¼ cups (275g) caster sugar
1 tsp Queen Organic Vanilla Bean Paste
3 large eggs
2 cups (300g) plain flour, sifted
2 tsp baking powder
□ cup (40g) cocoa powder, sifted
¾ cup (180ml) milk
¼ cup (60ml) Queen Pillar Box Red Food Colour

Continued overleaf

METHOD

Heat chocolate in a microwave-safe bowl on medium power in 30 second intervals, stirring until melted. Working quickly, add peppermint extract and green colour to chocolate, mixing until just combined. Fold in Oreos. Spread over tray lined with baking paper and chill.

Preheat oven to 160°C (fan forced). Grease and line a 20cm cake tin with baking paper. In a mixer, cream butter, sugar and vanilla for 8-10 minutes until pale. Gradually add eggs one at a time, beating between each addition.

Sift flour, baking powder and cocoa over butter mixture, add milk and food colour. Mix until combined. Pour into prepared tin, bake for 90 minutes until an inserted skewer comes out clean. Cool for 30 minutes in the tin, then transfer to a cooling rack to cool completely.

Mix cream cheese and butter in a mixer on medium speed until combined, then increase speed and beat for 2-3 minutes until creamy. Add peppermint extract, Vanilla Bean Paste and icing sugar. Mix until combined. Whisk cream until just thickened and fold through cheesecake mixture. Refrigerate until ready to assemble.

Continued overleaf





Red Velvet Cheesecake Trifle

SERVES: 10-15 | PREP: 60 MIN + COOLING | COOK: 90 MIN | DIFFICULTY: EASY

Made with minty choc oreo bark, deep red velvet cake and heavenly cheesecake icing, this trifle has some of the greatest cake flavours of all time rolled into one decadent dessert.

INGREDIENTS / Cont.

Cheesecake Icing

375g cream cheese, softened

120g unsalted butter, softened

4 tsp Queen Natural Peppermint Extract

1 tsp Queen Organic Vanilla Bean Paste

3 ½ cups (525g) icing sugar

600ml thickened cream

Assembly

2-3 punnets fresh raspberries

Silver cachous

METHOD / Cont.

Cut cooled cake into 3-4cm pieces & break cold chocolate bark up into small pieces.

To assemble, place cake in the base of a clear trifle bowl. Cover with cheesecake icing, followed by bark & raspberries. Repeat and finish with extra icing, silver cachous and raspberries.

Eton Mess Passionfruit Cheesecake

SERVES: 12 | PREP: 40 MIN + CHILLING | COOK: 70 MIN | DIFFICULTY: EASY

Have an eton mess and a cheesecake too! This no-bake passionfruit cheesecake is topped with whipped cream, passionfruit kisses and juicy mango for an easy but beautifully dramatic dessert.

INGREDIENTS

Base

180g butternut snap biscuits
90g butter, melted

Cheesecake

¼ cup (60ml) boiling water
1 tbsp gelatine
500g cream cheese
2/3 cup (150g) caster sugar
4 tsp Queen Passionfruit Baking Paste
300ml thickened cream
Queen Yellow Food Colour
Queen Pillar Box Red Food Colour

Meringue Kisses

¾ cup + 1 tbsp (185g) caster sugar
3 large egg whites (approx. 90g)
1 tsp Queen Passionfruit Baking Paste
Queen Yellow Food Gel

Cream

600ml thickened cream
3 tbsp icing sugar
1-2 tsp Queen Vanilla Bean Paste
Fresh passionfruit and mango

METHOD

Base

In a food processor, process biscuits to a fine crumb. Add melted butter and mix to combine. Using the back of a spoon flatten into prepared tin.

Cheesecake

Pour boiling water into a small heatproof bowl, sprinkle over the gelatine and set aside.

In the bowl of a stand mixer beat cream cheese until smooth. Add sugar, Passionfruit Baking Paste and 10 drops Yellow Food Colour, mixing to combine. Add gelatine and mix until smooth.

In a separate bowl, whip cream to firm peaks. Fold into cream cheese mixture. Split mixture in half and add a two drops of Red Food Colour to one half and fold through. Spoon alternate colours over prepared base and swirl with a skewer to create marbled effect. Chill for 3 hours or until set.

Meringue Kisses

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

Continued overleaf

This easy no-bake cheesecake combines the perfect amount of fresh, creamy and crispy.





QUEEN
EST. 1971
**BAKING
PASTE**
PASSIONFRUIT
Intense Natural Flavour,
Designed Specifically for Baking
40g

Eton Mess Passionfruit Cheesecake

SERVES: 12 | PREP: 40 MIN + CHILLING | COOK: 70 MIN | DIFFICULTY: EASY

Have an eton mess and a cheesecake too! This no-bake passionfruit cheesecake is topped with whipped cream, passionfruit kisses and juicy mango for an easy but beautifully dramatic dessert.

TIPS

- *Use a light hand when adding colour for a pastel cheesecake.*
- *If you find the gelatine hasn't dissolved completely, microwave in 10 second intervals until dissolved.*
- *Remove cream cheese from the fridge 30 minutes before using to ensure a smooth mixture with no lumps.*

METHOD / Cont.

While sugar is in the oven, 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 whites are just beginning to form firm peaks - do not over beat at this point or leave egg whites sitting too long before adding sugar.

Remove sugar from oven and reduce temperature to 100°C (fan forced). With mixer on high speed, slowly spoon in the hot sugar. Once all sugar has been added, add Passionfruit Baking Paste and continue beating the meringue for 5 minutes or until mixture no longer feels gritty between your fingers.

Line two trays with baking paper. Using a skewer, paint stripes of Yellow Food Colour Gel on the inside of a piping bag. Scoop meringue into piping bag fitted with a round piping tip and pipe meringues onto trays in a variety of sizes. Bake for 45 minutes to 1 hour until meringues peel easily from baking paper.

Cream and Decoration

Combine cream, sugar and Vanilla Bean Paste in a bowl and whip to firm peaks. Spoon onto chilled cheesecake and top with meringue kisses, crushed meringue, passionfruit and mango.

Chocolate Cherry Cheesecake

SERVES: 12 | PREP: 30 MIN | COOK: 60 MIN | DIFFICULTY: EASY

Cherry lovers, step it up with fresh cherries folded through luscious chocolate filling and a generous pile on top to finish! The perfect Christmas dessert for a hot summer day.

INGREDIENTS

Base

1 packet (250g) plain chocolate biscuits
120g butter, melted

Filling

150g dark chocolate
300g milk chocolate
300ml cream
3/4 cup (165g) caster sugar
3 large eggs
2 large egg yolks
750g cream cheese, chopped
300ml sour cream
1 tsp Queen Madagascar Vanilla Bean Paste
1 cup (125g) fresh cherries, stemmed and pitted

To decorate

Cherries
Cocoa powder

METHOD

Cover the outside of a 25cm springform tin with a layer of cling wrap and several layers of foil. This cheesecake is cooked in a waterbath, and the cling wrap and foil will prevent water getting in through the bottom of the pan. Place a circle of baking paper in the bottom of the pan. Preheat oven to 180°C (fan forced) and move rack to the bottom of the oven.

In a food processor, process biscuits to a fine crumb. Add melted butter and mix to combine. Using the back of a spoon flatten into prepared tin.

Melt together chocolate and cream in microwave in 30 second intervals, mixing well between each blast until combined.

Beat together cream cheese, Vanilla Bean Paste and sugar. Beat in eggs and yolks one at a time until well incorporated, then beat in sour cream. Using a spatula, fold chocolate and cream mixture through cream cheese mixture. Fold through cherries. Pour into prepared base.

Place tin in a large roasting pan and fill with water from a just boiled kettle, half way up the side of tin. Bake for 45-60 mins until set on the sides but still has a wobble. Cool on a wire rack in tin. Once cooled, cover with plastic wrap and leave in the fridge overnight. Dust with cocoa and top with cherries to serve.





Roasted Fig & Salted Caramel Eton Mess

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

Caramel rum roasted figs are a naughty-but-nice addition to the classic Eton mess of crushed meringue and fluffy cream.

INGREDIENTS

Brown Sugar Meringue

3 egg whites, at room temperature
½ cup (110g) caster sugar
¼ cup (60g) light brown sugar
½ tsp Queen Vanilla Bean Paste
1 teaspoon white vinegar

Caramelised Figs

9-12 fresh figs, quartered
4 tbsp caster sugar
1 tbsp unsalted butter
1-2 tsp Queen Rum Essence (optional)
150ml thickened cream
Pinch of sea salt flakes
2 tsp Queen Vanilla Bean Paste

To serve

200g pistachios, dry roasted and roughly chopped
450ml thickened cream

METHOD

Brown Sugar Meringue

Preheat oven to 160°C (fan forced). Grease and line two baking trays with non-stick baking paper.

Combine sugars in a medium sized bowl and mix until well combined.

Whisk egg whites in a clean, dry bowl until soft peaks form. Gradually add sugars until a thick, glossy meringue forms. Add Vanilla Extract and vinegar then whisk until just combined, about 30 seconds.

Spread mixture onto baking trays to make two medium oval meringues per tray. Use a spoon to create peaks and bake for 30 minutes until crisp and hollow when tapped. Turn oven off completely and allow to cool in the oven with the door ajar.

Caramelised Figs

Line a baking tray with baking paper. Set aside.

Heat a heavy-bottomed frypan over medium heat. Sprinkle sugar over the base and heat without stirring until sugar begins to melt. Gently shake the frypan to assist melting and heat until medium brown in colour.

Remove from heat and carefully add butter, Vanilla Bean Paste and salt. Stir to combine, then add figs. Gently stir to coat, then remove figs and place on non-stick paper to cool completely.

Continued overleaf

Roasted Fig & Salted Caramel Eton Mess

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

Caramel rum roasted figs are a naughty-but-nice addition to the classic Eton mess of crushed meringue and fluffy cream.

TIPS

- *It's best to use a glass or metal bowl when whipping your egg whites.*
- *Meringues can be made a day ahead, simply store in an airtight container.*

METHOD / Cont.

Add rum and 150ml cream to remaining caramel in frypan and stir well to make a caramel sauce. Refrigerate to cool and remove from 15 minutes before serving to bring to room temperature.

To serve

Beat remaining cream with electric beaters in a medium bowl until soft peaks form. Gently fold through Vanilla Bean Paste until just combined.

When ready to assemble, break meringue up gently to create a mix of small and large pieces.

Place a small amount of caramel in the base of 6 serving glasses, followed by cream, meringue, pistachios and figs. Repeat to create a second layer and finish with extra figs, sauce and pistachios to serve.



Banoffee fans
will love this
decadent pavlova
meets banoffee
pie combo.



Banoffee Pavlova

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

Banoffee meets Pavlova in this exciting holiday mashup. Crispy on the outside, soft and fluffy on the inside, this brown sugar cinnamon pavlova is topped with your favourite banoffee trimmings.

INGREDIENTS

Meringue

1 cup + 1 tbsp (240g) caster sugar
6 large egg whites (180g)
3/4 cup (120g) brown sugar, lightly packed, sifted
1/2 tsp Queen Cinnamon Baking Paste
1 tsp Queen Vanilla Bean Paste
3 tsp corn flour

Cream

2 cups (500ml) thickened cream
1/4 cup (40g) icing sugar
1 tsp Queen Celebrating 120 Years Pure Vanilla Extract

Assembly

380g ready to use caramel
1-2 tbsp thickened cream
3-4 large bananas, sliced
Dark chocolate, for chocolate curls

METHOD

Meringue

Preheat oven to 200°C (fan forced). Blend caster sugar and brown sugar in a food processor for 2 minutes to combine. Line a tray with baking paper and pour in sugar, making sure it isn't spread too thinly, as it will start to caramelize. Heat in oven for 7 minutes.

While sugar is in the oven, add egg whites to bowl of a stand mixer fitted with 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 120°C (fan forced) – keep oven door ajar with wooden spoon to speed up cooling process. With mixer on high speed, slowly spoon in hot sugar. Add Cinnamon Baking Paste and Vanilla Bean Paste. Continue beating for 10 minutes or until mixture no longer feels gritty. Fold through corn flour until just incorporated.

Line a baking tray with baking paper. Draw a 20cm circle on the baking paper and flip it over so the circle is on the reverse side. Spoon meringue onto baking paper and mold into shape. Bake for 1 hour 30 minutes and leave in oven to cool completely with door slightly ajar.

Continued overleaf

Banoffee Pavlova

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

Banoffee meets Pavlova in this exciting holiday mashup. Crispy on the outside, soft and fluffy on the inside, this brown sugar cinnamon pavlova is topped with your favourite banoffee trimmings.

TIPS

- *The brown sugar may be slightly coarser than the caster sugar. To prevent cracks of weeping, process sugars together in a food processor for 2 minutes.*
- *To make chocolate curls, simply use a vegetable peeler on room temperature chocolate for small curls or follow this guide for larger ones.*

METHOD / Cont.

Cream

When ready to serve, combine cream, sugar and Vanilla Extract in a bowl and whip to firm peaks. Set aside.

Assembly

Add tinned caramel to a bowl and mix with a fork until smooth. Add a tablespoon of thickened cream to thin the caramel. When ready to serve, spoon caramel over Pavlova and top with sliced bananas, whipped cream and curls of chocolate.



*This fresh vegan
dessert is the
perfect healthy
alternative for
Christmas dessert.*



Raw Coconut, Macadamia & Raspberry Cheesecake

SERVES: 8-10 | PREP: 30 MIN | DIFFICULTY: EASY

The perfect prep-ahead dessert for a hot summer's day! This cheesecake is a better-for-you treat made with creamy cashews, dates and plenty of raspberries.

INGREDIENTS

Crust

- ¼ cup (25g) desiccated coconut
- 1 cup (120g) raw macadamias, soaked for 4 hours
- ½ cup (80g) soft Medjool dates
- ¼ tsp sea salt
- ½ tsp Queen Vanilla Bean Paste
- 1-2 tsp Queen Pure Maple Syrup

Filling

- 1 ½ cups (180g) natural cashews, soaked overnight or 6 hrs, drained
- 2 tsp Queen Vanilla Bean Paste
- 1/3 cup (80ml) coconut oil, melted
- 1/3 cup (80ml) honey
- ¾ cup (95g) raspberries, fresh/frozen
- ½ tsp Queen Raspberry Baking Paste
- 2 lemons juiced (approx 90ml)
- 1 tsp lemon zest

To serve

- 3 cups (225g) shredded coconut
- ¼ cup Queen Pure Maple Syrup
- 1 tsp Queen Vanilla Bean Paste
- Pinch sea salt

METHOD

Grease and line a 20cm springform cake tin with baking paper and sprinkle base with coconut.

Process macadamias, dates, Vanilla and salt until a smooth mixture comes together. Press mixture into cake tin evenly using the back of a spoon. Set aside.

Place cashews, Vanilla Bean Paste, coconut oil, honey, lemon zest and juice in a clean food processor and process until a smooth mixture is achieved. This may take some time. Pour half of this mixture into cake tin and spread with a spatula.

Return remaining mixture to the food processor and add raspberries and Raspberry Baking Paste. Process until smooth then pour over vanilla layer. Place cake tin in freezer and freeze overnight or until solid.

Prepare topping by placing coconut in food processor and pulsing until a fine mixture comes together. Add Maple Syrup, Vanilla and salt and press into a lined baking tray. Freeze until ready to use.

To serve, remove cheesecake from the freezer 20-30 minutes before serving. Carefully release the spring on the cake tin and remove baking paper on sides. Garnish cake with fresh raspberries and broken up coconut bark. Use a hot knife run under hot water to slice immediately. Always store cake in the freezer until ready to eat.



Comforting Desserts

Comfort food is such an important part of the holiday season. Warm, spiced, creamy, chocolatey and vanilla-laden desserts are life's way of saying 'you deserve it, kick your feet up'. We think they're the perfect reason to gather everyone around and relive fond memories plus create new ones too!

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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 $\frac{3}{4}$ cups (260g) plain flour
- Pinch salt
- $\frac{1}{2}$ cup (75g) icing sugar
- 115g butter, cold, cubed
- 1 tsp Queen Vanilla Bean Paste
- 1 egg

Filling

- 115g unsalted butter, softened
- 1 $\frac{3}{4}$ cup (260g) lightly packed dark brown sugar
- $\frac{1}{2}$ tsp salt
- $\frac{2}{3}$ 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, 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 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 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.





Whisky Fruit Tart

SERVES: 8 | PREP: 20 MIN | COOK: 35 MIN | DIFFICULTY: EASY

Skip the individual tarts this year and wow everyone with this star-studded tart! The combination of spice-soaked fruit, buttery pastry and a dollop of cream on the side is pure alchemy.

INGREDIENTS

3 cups (480g) dried fruit, chopped
¼ cup (30g) crushed walnuts
1 cup (160g) light brown sugar
1 large apple, grated
1 lemon, juiced (approx 2 tbsp, 40-45ml)
50g butter
2 tbsp whiskey
1 tsp Queen Natural Vanilla Extract
1 tsp Queen Natural Almond Extract
2 tsp cinnamon
1 tsp mixed spice
1 tsp nutmeg
1 large egg
2 sheets short crust pastry
Icing sugar, for dusting

METHOD

In a medium sized saucepan, add dried fruit, walnuts, sugar, grated apple, lemon juice, butter, whiskey, vanilla extract, almond extract, cinnamon, mixed spice, and nutmeg. Stir well and gently simmer until liquid has boiled away into a thick syrup. Cool completely.

Pre-heat oven to 180°C (fan forced) and line a fluted tart tin with short crust pastry. Prick pastry base with a fork and blind bake for 15 minutes. Using a star cookie cutter, cut stars from remaining pastry.

Lightly whisk egg and stir through fruit mince mixture. Pour into cooked pastry base and arrange stars on top. Bake for 20 minutes, turning half way.

Allow to cool completely in tin. Carefully remove from tin and place on platter. Add a dusting of icing sugar and enjoy!

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 ½ cups (225g) plain flour
¾ cup (95g) unsweetened cocoa powder
1 ½ tsp baking powder
¾ 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
¾ 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.

Dust your bundt tin with cocoa for a flawless finish on your chocolate bundt.





Vanilla Bean Bread & Butter Pudding

SERVES: 8 | PREP: 15 MIN + RESTING | COOK: 35 MIN | DIFFICULTY: EASY

Is there anything more comforting than this classic? The smell of the vanilla bean custard as it bakes will permeate your whole house...it smells amazing!

INGREDIENTS

Bread

1/4 cup (55g) sultanas
30ml (1 1/2 tbsp) Frangelico
Thick slices day old bread
100g butter, softened

Custard Soak

200ml thickened cream
350ml full cream milk
1 1/2 teaspoons Queen Organic
Vanilla Bean Paste
Zest 1/2 Orange (1 tbsp zest)
1 cinnamon stick
5 large egg yolks
1 large egg
1/2 cup (110g) caster sugar

METHOD

Warm up the Frangelico in the microwave then add to sultanas in a small bowl to soften and soak up the liqueur for a few minutes.

Butter slices of bread generously on each side, then cut in half and layer the slices into a 28cm baking pan, ensuring that the slices do not sit above the edge of the pan. Gently scatter the sultanas in between the slices of bread evenly.

In a saucepan combine the milk, cream, vanilla, cinnamon and orange zest and gently heat ensuring the mixture does not boil.

Meanwhile beat the eggs with 75g caster sugar until pale and airy. Discard cinnamon stick from the milk and cream mixture and then pour the mixture over the eggs, beating until incorporated.

Pour the egg mixture over the bread until all liquid has been added. Press down on the bread gently to help the mixture soak into the bread. Sprinkle with remaining sugar and set aside for 30 minutes.

Preheat oven to 180°C and then bake the pudding for 30 – 35 minutes or until the top is golden and set. Serve immediately with cream, custard or ice cream.

Snow Scene Christmas Layer Cake

SERVES: 16-20 | PREP: 30 MIN | COOK: 1.5-2 HRS | DIFFICULTY: EASY

A rich almond and vanilla brandy fruit cake is loaded with spice-soaked fruits and sandwiched between gorgeous home made marzipan. This is truly a beautiful Christmas treat to share with your loved ones!

INGREDIENTS

Cake

3/4 cup (120g) raisins
3/4 cup (120g) sultanas
1/2 cup (75g) glacé cherries
1/3 cup + 1 tbsp (65g) dried apricots
1/3 cup + 1 tbsp (65g) dried cranberries
2 tsp Queen Madagascar Vanilla Bean Paste
2 tsp Queen Natural Almond Extract
2 tsp Queen Natural Lemon Extract
2 tsp mixed spice
75ml brandy
215g butter
1 cup (160g) brown sugar
1/4 cup (60ml/90g) golden syrup
4 large eggs, lightly whisked
1 cup (100g) almond meal
1 1/2 cups (225g) plain flour
2 1/2 tsp baking powder

METHOD

Mix together all dried fruits, Vanilla Bean Paste, Almond Extract and Lemon Extract along with 45ml (3 tbsp) brandy and mixed spice. Mix well and set aside.

Preheat oven to 150°C (fan forced). Line a deep 18cm cake tin with brown paper. Lay 2 circles of baking paper on top. Grease the sides and line with two layers of baking paper. Wrap outside of tin with double band of brown paper and secure with bakers twine.

Beat butter, sugar and golden syrup until creamy. Gradually whisk in eggs and stir in almond meal. Sift flour and baking powder on top. Carefully mix until thoroughly combined.

Add fruit and all liquid from bowl and mix together well, then spoon into the cake tin, smoothing the top. Make an indent in the centre to help achieve a flat rise. Bake for 1.5-2 hours until an inserted skewer comes out clean.

Place tin on wire rack and remove brown paper collar. Skewer cake 12 times and spoon over 30ml (2 tbsp) brandy. Leave cake to cool completely before removing from the tin.

Discard all the wrappings and wrap well in fresh baking paper followed by a layer of foil. Store in an airtight container for a few weeks before decorating.

Continued overleaf





Snow Scene Christmas Layer Cake

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

A rich almond and vanilla brandy fruit cake is loaded with spice-soaked fruits and sandwiched between gorgeous home made marzipan. This is truly a beautiful Christmas treat to share with your loved ones!

INGREDIENTS

Mazipan

1 3/4 cups + 1 tbsp (285g) icing sugar
3/4 cups + 2 tsp (175g) caster sugar
4 1/2 cups (450g) almond meal
1 tsp Queen Madagascar Vanilla Bean Paste
1 tsp Queen Natural Almond Extract
2 large eggs
1/2 tsp orange juice (or lemon juice)

To decorate

600g Dr. Oetker Ready to Roll Icing White
6 tbsp apricot jam (smooth and softened)
Silver cachous

METHOD

Mazipan

Prepare marzipan up to 2 days in advance. Mix sugars and almond meal in a large bowl, then add Vanilla Bean Paste and Almond Extract. Make a well in the middle and add eggs and juice. Cut wet ingredients into dry with a butter knife. Dust bench with icing sugar, knead marzipan briefly to a smooth dough. Add some icing sugar if too wet. Shape into a ball, then wrap and keep in a cool place until ready to assemble.

To decorate

A couple of days before serving, knead 75g Ready to Roll Icing to soften. Dust bench with icing sugar and roll out Icing. Using assorted sized star and snowflake cutters, stamp out shapes and place on a tray lined with baking paper. Allow to dry for 24 hours.

When ready to serve, use a large serrated knife to carefully cut cake into 3 equal layers. Gently knead marzipan to soften then divide into 3 equal portions. Dust bench with icing sugar, roll each portion out to form an 18cm circle. Brush one side of each cake with apricot jam and lay a circle of marzipan on top.

Stack cakes, pushing down gently to secure, then transfer to a serving plate. Gently knead remaining Ready to Roll Icing to soften, then roll out thickly to form a circle to fit top of the cake. Transfer to cake and arrange shapes on top. Decorate with silver cachous.

Tiramisu Chocolate Cake

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

Surprise Inside! Creamy mascarpone icing and coffee liqueur-soaked chocolate cake makes this one impressive, irresistible dessert for special occasions.

INGREDIENTS

Cake

400g butter, softened
400g brown sugar
4 eggs
1 ½ cups plain flour
1 cup self-raising flour
1 cup cocoa powder
½ tsp bicarb soda
1 cup milk
4 tsp instant coffee
2 tsp Queen Vanilla Bean Paste
1/3 cup boiling water
2/3 cup coffee liqueur

Filling

2 large organic eggs
1 tsp Queen Vanilla Bean Paste
75g caster sugar
500g mascarpone
250ml pure cream

Ganache

300g good-quality dark chocolate
250ml pure cream
40g unsalted butter
Gold pearls, to decorate

METHOD

Cake Preheat oven to 180°C (fan forced). Grease and line four 20cm round cake tins with baking paper. Dissolve instant coffee in hot water and set aside.

Beat butter and sugar in stand mixer until pale and creamy. Add eggs one at a time, beating well after each addition. Sift flours, cocoa and bicarb soda into a large bowl and mix to combine. Gradually add to mixer alternating with milk, then add Vanilla Bean Paste and coffee, gently mix until combined. Divide mixture between prepared tins and bake for 35 - 40 minutes. Cool for 5 minutes before turning onto a wire rack to cool completely.

Mascarpone Filling Whisk eggs, Vanilla Bean Paste and sugar until pale and fluffy, then beat in mascarpone and double cream. Refrigerate while making ganache.

Ganache & Assembly Combine chocolate, cream and butter in a heatproof bowl set over a pan of simmering water. Stir until well combined, then set aside for 30 minutes to cool and thicken before use.

Drizzle cakes with coffee liqueur, then place one cake on a cake plate. Top with mascarpone cream, then repeat with remaining two layers. Use a spatula to ice cake with a thin layer of ganache, covering the top and sides. Refrigerate for 30 minutes then ice cake with final layer of ganache. Sprinkle with gold pearls to serve.



*Pile extra
pecans on top
of your pudding
for a beautiful
presentation.*



Gingerbread Pudding with Old Fashioned Butterscotch Sauce

SERVES: 8-10 | PREP: 35 MIN | COOK: 2 HRS 15 MIN | DIFFICULTY: EASY

Rich with brown sugar, glacé ginger and toasted pecans, this steamed pudding drenched in butterscotch sauce is truly a beautiful thing. Just add a splash of cream or ice cream to serve!

INGREDIENTS

pudding

160g butter, softened
2/3 cup (105g) brown sugar
4 large eggs
2 cups (300g) plain flour
2 tsp Dr. Oetker Baking Powder
2 tsp ground ginger
¼ cup glacé ginger, finely diced
1/3 cup (80ml/115g) golden syrup
2 tsp Queen Madagascan Vanilla Bean Paste
½ cup (60g) pecans, roughly chopped

Butterscotch Sauce

¾ cup (120g) brown sugar
½ cup (80g) dark brown sugar
125g butter
330ml cream

METHOD

pudding

Generously butter a pudding basin and refrigerate while preparing batter. Cream butter and brown sugar until light and creamy. Add eggs one at a time, until well combined. Sift together dry ingredients and add slowly to egg and butter mixture. Fold in golden syrup, glacé ginger and Vanilla Bean Paste.

Bring a large pot of water to a simmer, ensuring the pot is large enough to hold the pudding basin with the lid on. Place an egg ring in the bottom of the pot to prevent the basin touching the bottom of the pan.

Place pecans in pudding basin then top with batter. Cut a round of baking paper place over top of batter over sides of basin. Cover with two or three pieces of foil and tie with string to hold. Place pudding into pot of simmering water, put lid on pot and steam for two hours, topping up water every 30 minutes.

Butterscotch Sauce

For the sauce, melt butter over medium heat and add brown sugars, stirring until mixture bubbles. Stir in cream and bring to the boil, reducing heat slightly to allow sauce to darken and thicken into butterscotch.

To serve, turn pudding onto a serving plate. Top with pecans and finish with butterscotch sauce.

Chocolate Ganache Tart with Candied Orange

SERVES: 8 | PREP: 35 MIN | COOK: 1 HR 10 MIN | DIFFICULTY: EASY

This show-stopper of a tart is completely decadent and delicious - from the candied oranges, to the rich ganache filling, and that crumbly vanilla bean pastry.

INGREDIENTS

Candied Orange

- 1 orange, scrubbed clean
- ¾ cup sugar
- 2 cups water
- 2 tbsp Queen Glucose Syrup

Vanilla Bean Pastry

- 250g plain flour
- 35g icing sugar
- 1 tsp Queen Vanilla Bean Paste
- 125g chilled unsalted butter, chopped
- 1 egg yolk

Ganache Filling

- 400g 70% dark cooking chocolate
- 1 1/2 cups thickened cream
- 1 tsp Queen Vanilla Bean Paste

METHOD

Cut orange into ½ cm slices. Combine sugar, water and Glucose Syrup in a saucepan and place over medium heat until boiling. Lower heat, cover and simmer for 3 minutes or until the mixture is clear. Add orange slices in one layer and simmer for one hour until the slices become transparent. Transfer to a wire rack to cool.

To prepare pastry, place flour, icing sugar, Vanilla Bean Paste and butter in a food processor and pulse until mixture resembles breadcrumbs. Add egg yolk with 2 tablespoons of iced water, and process until mixture forms a ball. Wrap pastry in cling wrap and refrigerate for 30 minutes.

Preheat oven to 180°C. Roll out pastry to 26cm in diameter. Transfer to a 22cm tin. Gently push pastry into all corners of the case. Cover with baking paper, and blind bake for 15 minutes. Remove the weights and paper, then bake for an additional 5 minutes. Remove from oven and set aside to cool completely.

To make filling, place chocolate in a large mixing bowl and set aside. In a small saucepan bring the cream to a boil over medium heat. Pour cream over chocolate and stir until smooth. Add Vanilla Bean Paste and stir until combined.

Pour chocolate mixture into tart shell until it fills the entire case and set aside for 2 hours until set. Top with candied orange slices and serve.





Warm Vanilla Apple Pie

SERVES: 8 | PREP: 55 MIN | COOK: 50 MIN | DIFFICULTY: EASY

Is there anything more classic than apple pie? The smell of this pie baking will drive everyone absolutely crazy, and that's nothing compared to the taste!

INGREDIENTS

Pastry

- 1 ½ cups plain flour
- ¾ cup self-raising flour
- 1/3 cup cornflour
- 1/3 cup custard powder
- Pinch salt
- 185g butter, cold and cut into 1 cm squares
- 1 tbsp caster sugar
- 1 egg yolk
- 1 ½ tsp Queen Vanilla Bean Paste
- 2-3 tbsp water
- 1 egg white (for glazing)
- 1 tbsp apricot or orange marmalade
- Extra sugar

Filling

- 10-12 large granny smith apples, peeled, cored and cut into 2cm squares
- ½ lemon
- ¼ cup sugar
- 1 tsp Queen Vanilla Bean Paste

METHOD

To make the pastry, sift flours, custard powder and salt into a large bowl. Rub butter into flours with fingertips until mixture resembles fine breadcrumb, add sugar and mix well. Add egg yolk, Vanilla Bean Paste and water and mix until a firm crumbly dough just comes together. Form a log shape, wrap it in cling wrap and refrigerate for an hour.

Place apple pieces in a large heavy-bottom saucepan and add enough tap water to cover. Add sugar, vanilla bean paste and half lemon and stir until sugar is dissolved. Bring to the boil then take off the heat immediately, remove apple, drain well and set aside to cool.

Take pastry out of the fridge, cut half of it off, place the rest back in the fridge. Roll out between two sheets of baking paper until large enough to cover pie dish. Carefully invert over pie dish. Spread marmalade on base and place cooled apple mix into dish.

Preheat oven to 200°C (fan forced). Roll out remaining pastry and cover apple pie mix with strips of pastry. Beat egg white with a fork, then brush over the top of the pie pastry and sprinkle with a little extra sugar.

Bake for 20 minutes at 200°C, then drop temperature to 180°C, cooking for a further 20 minutes or until the pastry is golden. Serve warm with vanilla bean ice cream or custard.

Baileys Butterscotch Self Saucing Pudding

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

Why not take your puddings up a notch with this Baileys-spiked Butterscotch creation - there's plenty of sauce to go around 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!*





Festive Sips

When festivity is in full swing there's no better time to mix up a few refreshing drinks that are bursting with fruit flavours. Vanilla is a great addition to cocktails, punches, spritzes and juices, so here's a few of our favourites for you to enjoy as you unwrap gifts, welcome in the New Year and relax with friends and family.

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Summery Citrus Vanilla Punch

SERVES: 6 | PREP: 5 MIN | DIFFICULTY: EASY

Jazz up the humble orange and pineapple juice this year with a dash of vanilla & citrus. Blended with ginger ale, it's not too sweet.

INGREDIENTS

3 cups fresh orange juice
1 cup pineapple juice
¼ cup fresh lime juice
¼ cup fresh lemon juice
1 tsp Queen Vanilla Bean Paste
1 ½ cups ginger ale or soda
water, chilled

To serve

1 orange, sliced
1 blood orange, sliced
Mint leaves

METHOD

Combine all juices and Vanilla Bean Paste, mix until well combined. Transfer to a large serving jug filled with ice and top up with ginger ale.

Serve in glasses garnished with blood orange and orange slices and mint.





Apple, Cranberry & Ginger Fizz

SERVES: 4-6 | PREP: 5 MIN | COOK: 30 MIN | DIFFICULTY: EASY

*Vanilla is such a welcome addition to this flavour-packed, refreshing drink.
It will add a gentle complexity worthy of any special occasion sip!*

INGREDIENTS

2 cups cloudy apple juice
2 cups cranberry juice
100 ml gin or vodka
2 cups ginger ale
2 tsp Queen Vanilla Bean Paste
Lemon slices, to serve
Ice, to serve

METHOD

Combine juices, alcohol, ginger ale and Vanilla Bean Paste in a large jug, mix to combine. Pour over ice and serve with lemon slices.

Berry Iced Tea

SERVES: 6 | PREP: 20 MIN | DIFFICULTY: EASY

Inspired by American-style sweet iced tea, this delicious berry-infused green tea is wonderfully fresh, hydrating and is ideal at any time of the day.

INGREDIENTS

1 cup fresh or frozen raspberries
½ cup fresh or frozen blueberries
½ cup caster sugar
1 lime, zested
2 tsp Queen Vanilla Bean Paste
4 cups water
4 jasmine or regular green tea bags
½ cup lime juice (approx. 4-6 limes)

To garnish

Raspberry ice cubes (see method)
Blueberries
Lime slices
Mint leaves

METHOD

Prepare raspberry ice cubes by placing a raspberries in an ice cube tray and filling with water. Freeze 4-6 hours or overnight until ready to serve.

In a medium saucepan, combine raspberries, blueberries, caster sugar, Vanilla Bean Paste and lime zest. Use a fork or spoon to muddle together and break up raspberries. Once well mixed, add water and heat over medium heat, stirring until sugar is dissolved for 1-2 minutes. Add green tea bags and infuse for 60-90 seconds. Remove tea bags and discard.

Allow mixture to cool for 10-15 minutes then pass through a sieve to remove fruit pulp and lime zest. Allow to cool to room temperature then mix in lime juice.

To serve, place raspberry ice cubes in 6 high ball glasses and pour iced tea over. Garnish with blueberries, lime slices and mint leaves.





Vanilla Bean Iced Chocolate

SERVES: 4 | PREP: 15 MIN | DIFFICULTY: EASY

Santa called, he said please make this one a double.

INGREDIENTS

60g dark chocolate
½ cup thickened cream
2 tsp Queen Vanilla Bean Paste
500ml milk
2 scoops vanilla or chocolate
chip ice cream

METHOD

Combine chocolate and cream in a small saucepan and heat over a medium low heat, stirring continually until the chocolate has melted. Add Vanilla Bean Paste and stir to combine then remove from heat and set aside to cool.

Place the chocolate sauce (reserving 2 tablespoons to serve) in a large cocktail shaker with a few cubes of ice and the milk and shake vigorously till the mixture is well combined and frothy.

Pour into two glasses and top each with a scoop of ice cream and a tablespoon of the drizzled chocolate sauce.

Vanilla Bean Mojitos

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

*Vanilla and rum are a match made in heaven in this classic, zesty cocktail.
Simply add vanilla bean pods for an elegant garnish!*

INGREDIENTS

3 cups packed fresh mint,
leaves picked
½ cup caster sugar (or to taste)
2 tsp Queen Vanilla Bean Paste
1 tsp Angostura bitters
½ cup fresh lime juice
1 ½ cups white rum
6 cups crushed ice
Lime wedges, to serve
6 sprigs mint, for garnish
Queen Vanilla Bean Pods,
for garnish (optional)

METHOD

In a large bowl, combine mint leaves, sugar, Vanilla Bean Paste and bitters in a large bowl and muddle using a wooden spoon until the mint leaves are crushed and fragrant.

Add lime juice and rum, stirring until sugar dissolves. This mixture can be pre-prepared and stored in the refrigerator if desired.

When ready to serve, strain rum-mint mixture into a large jug or glasses filled with ice. Top up with soda water and garnish with mint sprigs, lime and vanilla beans.





Salted Caramel Gingerbread Latte

SERVES: 2 | PREP: 15 MIN + SYRUP PREP | DIFFICULTY: EASY

These delightful drinks are a nod to the traditional white Christmas.

INGREDIENTS

40ml gingerbread syrup
(see recipe below)
300ml milk
2 shots espresso coffee or
instant coffee mixed with
30ml boiling water
200ml thickened cream
1 tsp Queen Vanilla Bean Paste
Mini gingerbread men, to serve
Ground cinnamon, to serve
Store-bought salted caramel
sauce, to serve

Gingerbread Syrup

2 cups water
½ cup Queen Pure Maple Syrup
2 ½ teaspoons ground ginger
½ tsp nutmeg
½ tsp ground cinnamon
2 tsp Queen Vanilla Bean Paste

METHOD

Gingerbread Syrup

Combine water and maple syrup in a small saucepan and heat over medium heat until well combined. Add ground ginger, nutmeg, cinnamon and vanilla bean paste and mix until well combined. Bring mixture to a simmer and remove from heat.

Once syrup has cooled, transfer to a sterilised jar or bottle and store in the refrigerator for up to 4 weeks. Makes 500ml.

To serve

Combine milk, coffee and gingerbread syrup in a small saucepan and heat until just below a simmer. Alternatively, prepare coffee and milk using a coffee machine. Remove from heat and transfer to latte glasses. Top with whipped cream and finish with gingerbread, cinnamon and drizzle with caramel sauce. Serve immediately.

Berry Mango Mimosas

SERVES: 6 | PREP: 5 MIN | DIFFICULTY: EASY

Vanilla, mango and a dash of grenadine gives these bubbly mimosas plenty of flavour and intense vibrant colour! Serve them at your next champagne breakfast, everyone will love them.

INGREDIENTS

750ml Prosecco
or sparkling wine
100ml mango puree
50ml fresh orange juice
1½ tsp Queen Vanilla
Bean Paste
60ml grenadine
Fresh raspberries
Mint leaves, to serve

METHOD

In a small jug, combine mango puree, orange juice and Vanilla Bean Paste until well combined.

Place 10ml grenadine into six champagne flutes. Top with vanilla mango mixture and finish with prosecco. Serve with mint leaves and fresh raspberries on skewers or swizzle sticks.





Espresso Martini Granita

SERVES: 4-6 | PREP: 15 MIN + FREEZING | DIFFICULTY: EASY

Everything you love about espresso martinis, now in granita form.

INGREDIENTS

1 ½ cups water
¼ cup sugar
1 tsp Queen Vanilla Bean Paste
1/3 cup coffee liqueur
1/3 cup espresso coffee
1/3 cup vodka

METHOD

Combine sugar and water in a medium saucepan and heat over medium high heat, stirring until sugar has dissolved.

Reduce to a simmer and continue to heat for 5 minutes. Remove from heat, and set aside to cool.

Once cool, place in a medium baking dish and add Vanilla Bean Paste, coffee liqueur, espresso coffee and vodka. Place in the freezer and each hour, take a fork, and fluff up the ice crystals freezing for at least 4 hours. Scoop into dessert or cocktail glasses and garnish with coffee beans immediately before serving.

Berry, Coconut & Vanilla Smoothies

SERVES: 2 | PREP: 10 MIN | DIFFICULTY: EASY

These ice cold, creamy yoghurt smoothies are wonderful light breakfast or snack over the summer holidays. Simply mix and match the fruits to what your heart desires!

INGREDIENTS

1 frozen banana
1 cup frozen blueberries
or 1 cup frozen raspberries
3 ice cubes
2 tbsp Greek yogurt
1 tbsp desiccated coconut
1 tsp Queen Vanilla Bean Paste
2 tsp honey
½ cup milk

METHOD

Combine all ingredients in a blender except milk and process until smooth. Add milk to adjust to desired consistency and add a little extra honey, if desired.

TIP:

Create an indulgent smoothie for festive mornings by adding 1-2 tablespoons of Nutella, yum!





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