



Baking,
brightened.





Welcome to a whole new way of baking

Here at Queen, we've dedicated the past 120 years to baking. We've filled your pantry with our little bottles of Vanilla, Extracts and Colours and helped you bake birthday cakes, desserts and every sweet treat imaginable. And now, to stretch your baking into a new realm of possibilities, we're beyond excited to introduce our new range of Queen Baking Pastes!

Fragrant raspberry pavlova, tangy key lime pie, tropical passionfruit cheesecake and intoxicating cinnamon fudge are now easier than ever before with our concentrated, natural flavours, made specifically for baking. With Queen Baking Pastes, you can bake brighter without the worry of seeds, preparation or seasonal availability. It's a whole new way of baking!

Within these pages you'll find vibrant recipes for every occasion, using Raspberry, Lime, Passionfruit and Cinnamon Baking Pastes. Love all three of our fruity flavours? There's a recipe for that too! Skip to page 28 to find our Fruit Tingle Layer Cake.

We hope you love baking brighter with Queen Baking Pastes.

Queen



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Baking, brightened.

Discover the new way to bake with Queen Baking Pastes.

Queen Baking Pastes are the newest addition to our range, and in Raspberry, Lime, Passionfruit and Cinnamon, we can't wait to see all the baking possibilities they bring.

When we were developing this range, we focused on flavours that taste just like the real thing – passionfruit at the peak of summer, the juiciest of limes, plump, fragrant raspberries and warm intoxicating cinnamon. They're all of the flavour with none of the fuss – no need to worry about seeds, preparation steps or seasonal availability.

Take passionfruit for example - there's no need to separate the juice from those pesky seeds or fret about sour passionfruit when you're about to bake a passionfruit slice. With just one teaspoon of Passionfruit Baking Paste, you'll have all the flavour of one passionfruit. Easy!

So join us, bake brighter with Queen Baking Pastes, all year round.

Available in selected Woolworths and Coles supermarkets.





01

Raspberry

Make your desserts berry-licious with fragrant raspberry cakes, pavlovas, trifles and cheesecakes.

1 tsp Queen Raspberry Baking Paste =
Flavour of 1 punnet raspberries (approx. 125g fresh or frozen)

Raspberry Passion Roulade 8

Raspberry Rosewater Pavlova 12

Raspberry White Chocolate Peach Melba Trifle 16

Raw Coconut, Macadamia & Raspberry Cheesecake 20

Raspberry Passion Roulade

SERVES: 12 | PREP: 30 MIN | COOK: 15 MIN | DIFFICULTY: EASY

Delightfully fluffy raspberry sponge cake and not-too-sweet passionfruit cream cheese filling roll together to create this gorgeous summer dessert.

INGREDIENTS

Cake

¼ cup (55g) caster sugar, for dusting
4 large eggs, separated
1/3 cup + 1 tsp (80g) caster sugar
3 tsp Queen Raspberry Baking Paste
¼ cup (40g) plain flour
1 tbsp cornflour
40g butter, melted
¼ tsp Queen Rose Pink Food Colour

Filling

250g cream cheese, room temperature
¾ cup (110g) icing sugar
2-3 tsp Queen Passionfruit Baking Paste
½ cup (125ml) thickened cream

METHOD

Cake

Preheat oven to 180°C (fan forced). Grease a 22cm x 32cm swiss roll tin, line base with baking paper and dust with flour, tapping out excess.

Lay a tea towel on a flat work surface and sprinkle with ¼ cup of sugar. Set aside.

Whisk yolks and 1 tbsp of sugar in a stand mixer until pale and creamy, about 5 minutes. Add Raspberry Baking Paste and ¼ tsp Rose Pink Food Colour and mix to combine. Combine flours in a small bowl and set aside.

In the bowl of stand mixer, whisk egg whites until foamy. Gradually add remaining sugar and beat to firm peaks.

Gently fold 1/3 of the egg whites into yolk mixture. Fold remaining egg whites in two batches until just incorporated. Follow by folding in flour mixture in three batches.

Add a spoonful of the egg mixture to the melted butter and stir to incorporate. Fold butter mixture through egg mixture. Pour into prepared tin and smooth evenly. Bake for 12-15 minutes or until cake bounces back when touched.

Continued overleaf

Dress up this pretty pink cake with lots of raspberries and fresh flowers for a beautiful celebration.





Raspberry Passion Roulade

SERVES: 12 | PREP: 30 MIN | COOK: 15 MIN | DIFFICULTY: EASY

Delightfully fluffy raspberry sponge cake and not-too-sweet passionfruit cream cheese filling roll together to create this gorgeous summer dessert.

TIPS

- *The roulade is most pliable when straight from the oven, so avoid allowing the cake to cool too much before rolling.*
- *Take care not to overcook the roulade as it may crack when assembling.*
- *When filling the roulade, don't ice all the way to the edges or it may ooze out when rolled.*

METHOD / Cont.

Invert onto prepared tea towel, remove baking paper and replace with a clean piece of baking paper. Gently roll the cake in the tea towel and baking paper from the short end. Place rolled cake on wire rack to cool completely.

Filling

Beat cream cheese until smooth, add icing sugar, then beat to combine. Add Passionfruit Baking Paste and beat to incorporate.

In a separate bowl, whip cream to firm peaks. Fold into cream cheese.

Assembly

Carefully unroll the cake and spread the filling evenly over the top. Roll the cake back up, wrap in cling wrap and place seam side down in the fridge to chill for 1 hour.

When ready to serve, dust with icing sugar and slice.

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 raspberry flavour.

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 tbsp 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
Mint leaves

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

Brighten up your summer pavlova with Raspberry Baking Paste!



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. Drizzle rosewater syrup over Pavlova, allowing small streams of the syrup to drizzle over the sides.



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

Impress your guests with this beautifully layered Trifle. It's so easy to make and tastes divine!



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.



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
Fresh raspberries

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, coconut oil, honey, lemon zest and juice in a clean food processor and process until a smooth mixture is achieved. Depending on the strength of the processor, 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.



Lime

Get the citrus kick of tangy lime in pies, cakes and cookies.

1 tsp Queen Lime Baking Paste =
Flavour of 1 lime (approx. 30ml lime juice)

Tangy Key Lime Pie 24

Fruit Tingle Layer Cake 28

Late Summer Lime Loaf 32

Tropical Summer Cookies 34



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

Sharp in flavour but smooth in texture, this beautiful Key Lime Pie will become a summer dessert staple.





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.

Fruit Tingle Layer Cake

SERVES: 16 | PREP: 30 MIN | COOK: 60 MIN | DIFFICULTY: EASY

Love raspberry, passionfruit and lime? With just a squeeze of baking pastes and a few drops of colour, you'll have beautifully fragrant, fruity cakes! Layer them up and coat with crushed fruit tingle sherbet buttercream!

INGREDIENTS

Cake

225g butter, room temperature
2 cups + 2 tbsp (340g) caster sugar
1 tsp Queen Natural Vanilla Extract
¼ cup (60ml) vegetable oil
4 large eggs, room temperature
2 ¼ cups (340g) plain flour
¼ cup (40g) corn flour
2 ½ tsp baking powder
½ tsp baking soda
¾ tsp salt
1 ¼ cups (310ml) buttermilk
3 tsp Queen Raspberry Baking Paste
3 tsp Queen Passionfruit Baking Paste
2 tsp Queen Lime Baking Paste
Queen Food Colours in Red, Green & Yellow

Buttercream

500g butter, room temperature
6 cups (700g) icing sugar
1 tbsp milk
3 tsp lemon juice
3 rolls (105g) Fruit Tingles
Queen Rainbow Natural Food Colours

METHOD

Cake

Preheat oven to 170°C (fan forced). Grease and line three 20cm round cake tins.

Combine butter, sugar, Vanilla and oil in the bowl of a stand mixer and beat on high for 2 minutes. Add eggs one at a time and beat well between each addition.

Sift in dry ingredients and start mixer on low to combine. Pour in buttermilk and increase to medium speed until incorporated.

Evenly split cake batter into three bowls (approx. 550g per bowl). Add 1/8 tsp Red Food Colour and 3 tsp Raspberry Baking Paste to the first bowl, 1/8 tsp Yellow, and a couple drops of Red Food Colour and 3 tsp Passionfruit Baking Paste to the second bowl and 1/8 tsp Green Food Colour and 2 tsp Lime Baking Paste to the third bowl. Mix to combine.

Pour into prepared tins and bake for 50-60 minutes, or until an inserted skewer comes out clean. Cool in the tins for 10 minutes before turning out onto wire racks to cool completely.

Buttercream

Crush fruit tingles in a mortar and pestle or food processor until fruit tingles resemble small crumbs. Beat butter in the bowl of a stand mixer for 6-8 minutes until pale and fluffy.

Continued overleaf



Fruit Tingle Layer Cake

SERVES: 16 | PREP: 30 MIN | COOK: 60 MIN | DIFFICULTY: EASY

Love raspberry, passionfruit and lime? With just a squeeze of baking pastes and a few drops of colour, you'll have beautifully fragrant, fruity cakes! Layer them up and coat with crushed fruit tingle sherbet buttercream!

TIPS

- *Carefully slice domed tops of each cake for even layers. Ensure cakes are completely cool before leveling. Don't level while warm as they will be too soft to work with and difficult to achieve a neat cut.*
- *A crumb coat is a light layer of icing spread over the entire cake to trap crumbs so they don't get in the way of a perfect finish.*

METHOD / Cont.

With the mixer off, sift in icing sugar and fold to combine. Add lemon juice and milk and beat until combined, approximately 2-3 minutes.

Divide buttercream into two bowls - add 1/3 of buttercream to first bowl and 2/3 buttercream to second bowl. Add fruit tingles to the smaller portion of buttercream and mix to incorporate.

Assembly

Place lime cake on cake stand and top with half fruit tingle buttercream. Smooth with spatula then top with passionfruit cake followed by remaining fruit tingle buttercream. Place raspberry cake on top, sliced side down.

Add an even crumb coat of plain buttercream to the top and sides of the cake then chill for 30 minutes.

Neatly ice the outside of the crumb coated cake with plain buttercream, until cake layers underneath no longer show through.

Place 1 tbsp of plain buttercream each into 3 small bowls. Using Rainbow Natural Food Colours, add 6 drops red to the first bowl, 6 drops yellow to the second bowl, and 7 drops green and 3 drops yellow to the third bowl. Mix to combine.

Using a butter knife, place a line of each coloured icing on the inside of a piping bag. Spoon remaining buttercream into piping bag and pipe buttercream kisses on top of the cake.



late Summer lime loaf

SERVES: 12 | PREP: 15 MIN | COOK: 60 MIN | DIFFICULTY: EASY

Pistachios, Greek yoghurt and Lime Baking Paste shine in this soft zesty loaf. The drizzle adds another layer of refreshing zing, a wonderful recipe for a late afternoon treat.

INGREDIENTS

Loaf

80g pistachios (or substitute with $\frac{3}{4}$ cup (75g) almond meal)
1 $\frac{3}{4}$ cups (260g) plain flour
2 tsp baking powder
 $\frac{1}{4}$ tsp salt
240g butter softened
1 cup (220g) caster sugar
4 large eggs, room temperature
 $\frac{1}{2}$ cup (125ml/g) Greek yoghurt
3-4 tsp Queen Lime Baking Paste

Icing

2 $\frac{1}{2}$ cups (375g) icing sugar
1 tsp Queen Lime Baking Paste
1 tbsp boiling water

To decorate

2-3 nectarines, sliced into wedges
 $\frac{1}{4}$ cup pistachios, crushed

METHOD

Preheat oven to 160°C (fan forced). Spread the pistachios evenly on a baking tray lined with baking paper. Bake for 6 minutes. Allow to cool.

In a food processor, process pistachios into a fine meal, being careful not to process into butter.

Combine flour, pistachio meal, baking powder and salt in a bowl. Set aside.

Place butter and sugar in the bowl of a stand mixer and cream until pale and fluffy. Add eggs one at a time, mixing well in between. Add Greek yoghurt and Lime Baking Paste, beating to combine. Add flour mixture and mix slowly to combine, do not overmix.

Spoon cake mixture into loaf tin and smooth top. Bake for 55-60 minutes. Allow to cool in tin for 10 minutes before cooling completely on rack.

Combine icing sugar, Lime Baking Paste and boiling water in a bowl and mix to combine. Spoon over cooled loaf and top with sliced nectarines and crushed pistachios.





Who said cookies
had to be rich and
over-indulgent?
These colourful
cuties are perfect for
summer!

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.

Split dough into four 160g portions. 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 Essence.

Stir through colours and flavours to combine. 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. Add to piping bag or drizzle using a spoon over cooled cookies.

Passionfruit

Express your passion for tropical passionfruit in tarts, cheesecakes and custards.

1 tsp Queen Passionfruit Baking Paste =
Flavour of 1 passionfruit (approx. 30ml passionfruit pulp)

Summer Passionfruit Tart 38

Passionfruit Souffle 40

Eton Mess Passionfruit Cheesecake 42

Passionfruit Custard Slice 46



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
3-4 tsp 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.





Passionfruit Souffle

SERVES: 4-6 | PREP: 30 MIN | COOK: 12 MIN | DIFFICULTY: MEDIUM

Creating an impressive set of Soufflés is easier than ever with our Passionfruit Baking Paste. A simple squeeze of paste will provide an abundance of flavour!

INGREDIENTS

To grease

- 20g butter
- ¼ cup (55g) caster sugar

Souffle Base

- 1 cup (250ml) full cream milk
- 3 large egg yolks
- 1/3 cup (75g) caster sugar
- ¼ cup (40g) cornflour
- 3 tsp Queen Passionfruit Baking Paste
- 2 tsp lemon juice

Meringue

- 3 large egg whites
- ¼ cup (55g) caster sugar

METHOD

Grease four 180ml ramekins or six 150ml ramekins with butter. Dust the inside with caster sugar, shaking out excess.

In a medium saucepan over low heat, bring milk to a gentle simmer. Place egg yolks, sugar and cornflour in a medium bowl and whisk to combine.

Once milk is simmering, add a few spoonfuls of hot milk into egg mixture and whisk to combine. Slowly pour remaining milk into egg mixture while whisking.

Pour mixture back into saucepan over low heat and whisk until thickened. Allow to come to the boil and keep whisking for 1 minute. Push through sieve into a clean bowl and add Passionfruit Baking Paste and lemon juice, stirring to combine. Wrap with cling wrap and allow to cool for 10 minutes before refrigerating to cool completely.

Preheat oven to 180°C (fan forced). In the bowl of a stand mixer, whisk egg whites to a light foam. Add a tablespoon of the sugar and beat to soft peaks, then add remaining sugar a tablespoon at a time and beat to firm peaks. Gently fold meringue into custard 1/3 at a time until incorporated.

Gently spoon into ramekins, filling just to the brim. Bake 180ml ramekins for 14 minutes or 150ml for 12 minutes. Serve immediately with cream or ice cream.

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
3-4 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 or using a ziplock bag and a rolling pin, crush 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

*What's better
than a passionfruit
cheesecake?
A passionfruit
cheesecake with
mounds of delicious
topping!*





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

- *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.

Passionfruit Custard Slice

SERVES: 12 | PREP: 15 MIN | COOK: 20 MIN + CHILLING | DIFFICULTY: EASY

The creamy custard filling in this slice is bursting with sweet passionfruit flavour. Topped with coconut icing, it's a tropical lover's dream.

INGREDIENTS

Slice

2 sheets butter puff pastry, partially thawed

1 cup + 2 tbsp (250g) caster sugar

¾ cup (110g) cornflour

½ cup (60g) custard powder

3 cups (750ml) milk

1 cup (250ml) cream

60g butter

½ tsp Queen Celebrating 120 Years Pure Vanilla Extract

2 ½ tsp Queen Passionfruit Baking Paste

3 egg yolks

Icing

1 ½ cups (225g) pure icing sugar, sifted

2 tbsp (40ml) milk

¼ tsp Queen Coconut Essence

Desiccated coconut, to decorate

METHOD

Preheat oven to 180°C (fan forced) and defrost puff pastry sheets. Line two baking trays with baking paper and lay pastry sheets on top, then place another baking tray on top to prevent pastry rising too much during baking. Bake for approximately 20 minutes, or until pastry is golden. Remove from oven and allow to cool completely.

Line a 23cm square tin with aluminum foil, extending it over the sides. Trim pastry to size and place one sheet of pastry in base of tin, topside down.

Combine sugar, cornflour and custard powder in a saucepan, then gradually add half of the milk and whisk until smooth. Add remaining milk, and the cream and stir over medium heat until mixture boils and thickens. Stirring constantly, allow mixture to boil for 1 minute to ensure the corn flour is cooked. Reduce heat to low, add butter, Vanilla Extract and Passionfruit Baking Paste and whisk until butter is melted and mixture is smooth. Remove pan from heat, then whisk in egg yolks until combined.

Spread custard over pastry in the tin, then place second pastry on top (top side down) and allow to cool. Chill for 6 hours until set, then cut using a serrated knife.

Combine icing sugar, milk and Coconut Essence, mixing until smooth. Spread over the pastry and sprinkle with desiccated coconut.

Love creamy vanilla slice? Try our passionfruit version topped with tropical coconut icing!



Cinnamon

This is cinnamon reimagined - concentrated cinnamon extract with a hint of warming bun spice for a superior baking flavour. Perfect for cakes, biscuits, breads and more.

1 tsp Queen Cinnamon Baking Paste =
Flavour of 1 tsp Ground Cinnamon

Gingerbread Fudge 50

Cinnamon Doughnut Baby Cakes 52

Banana Bread with Vanilla Maple Glaze 54

Maple Cinnamon Buns 56



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 simmer, 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.

Look out
gingerbread
cookies!
Gingerbread fudge
is here to stay.



Just like a warm cinnamon doughnut, but baked in mini muffin trays!

Cinnamon Doughnut Baby Cakes

SERVES: 48 | PREP: 15 MIN | COOK: 12 MIN | DIFFICULTY: EASY

A batch of these tender little cakes, fragrant with cinnamon spice and coated in sugar, will disappear from your kitchen in seconds!

INGREDIENTS

Cake

- 1 $\frac{3}{4}$ cup (260g) plain flour
- 1 $\frac{1}{2}$ tsp baking powder
- $\frac{1}{2}$ tsp salt
- $\frac{1}{2}$ tsp Queen Cinnamon Baking Paste
- 2 tsp Queen Organic Vanilla Bean Paste
- 80g butter, melted
- $\frac{3}{4}$ cup + 3 tsp (175g) caster sugar
- 1 large egg
- $\frac{3}{4}$ cup (180ml) milk

Coating

- 125g butter, melted
- 1 tsp Queen Cinnamon Baking Paste
- $\frac{3}{4}$ cup + 3 tsp (175g) caster sugar

METHOD

Preheat oven to 190°C (fan forced). Grease two 24 cup mini muffin trays.

Sift together flour, baking powder and salt. In a separate bowl, mix together vanilla, Cinnamon Baking Paste, Vanilla Bean Paste, butter, sugar, egg and milk. Add wet ingredients to dry ingredients, and mix until just combined.

Spoon 1 tablespoon of the mixture into each cup of the prepared muffin trays, and bake for 10-12 minutes – until cooked through.

Combine melted butter and Cinnamon Baking Paste. While muffins are still warm, brush tops with mixture and dust with sugar.

Banana Bread with Vanilla Maple Glaze

SERVES: 8 | PREP: 20 MIN | COOK: 60 MIN | DIFFICULTY: EASY

The smell of freshly baked Banana Bread will bring everyone to the kitchen. With a sweet crunchy crust on the outside and soft on the inside the only thing to top off this winning recipe is a generous drizzle of vanilla maple glaze.

INGREDIENTS

Banana Bread

- 1 2/3 cups (250g) plain flour
- 1 tsp bicarbonate soda
- 2 tsp Queen Cinnamon Baking Paste
- ¼ tsp salt
- ½ cup (125ml) olive oil
- 1 cup (160g) brown sugar
- 2 tbsp (40ml/60g) Queen Pure Maple Syrup
- 2 tsp Queen Celebrating 120 Years Pure Vanilla Extract
- 2 large eggs
- 3 large ripe bananas (400g), mashed
- 2 tbsp (40ml) natural yoghurt
- 1 ½ cups (180g) walnuts, chopped
- 1 ripe banana, sliced

Glaze

- 2 tbsp (40ml) Queen Pure Maple Syrup
- 1 tsp Queen Celebrating 120 Years Pure Vanilla Extract

METHOD

Preheat oven to 160°C (fan forced). Grease and line base of a 13.5cm x 23.5cm loaf pan. Place flour, bicarbonate of soda, Cinnamon Baking Paste and salt in a large bowl and mix to combine. Set aside.

In a large bowl, whisk together olive oil and brown sugar, breaking up any lumps. Add Maple Syrup and Vanilla Extract, whisking until smooth. Add eggs, one at a time and beat until fully incorporated then stir in banana, yoghurt and walnuts. Add flour mixture to wet mixture, folding gently until combined.

Pour mixture into pan and arrange sliced banana on top. Bake for 60 – 65 minutes, or until an inserted skewer comes out clean. Cool in pan briefly then turn onto rack to cool.

Whisk together Maple Syrup and Vanilla Extract and drizzle over banana bread to serve.





Maple Cinnamon Buns

SERVES: 8 | PREP: 30 MIN + RISING | COOK: 25 MIN | DIFFICULTY: MEDIUM

Sticky, gooey, cinnamon and maple-scented buns! These maple cinnamon buns are such a treat after school, or even for a special occasion breakfast.

INGREDIENTS

Dough

- 3 cups (450g) plain flour
- ¼ cup (55g) caster sugar
- 1 tsp baking powder
- ½ tsp baking soda
- ½ tsp salt
- 1 cup (250ml) buttermilk (or 210ml milk + 2 tbsp lemon juice)
- 1/3 cup (80ml/110g) Queen Pure Maple Syrup
- 40g unsalted butter, melted

Filling

- 20g unsalted butter, melted, to grease
- ¾ cup (165g) brown sugar, packed
- ¼ cup (55g) caster sugar
- ¾ cup (90g) chopped walnuts
- A pinch of salt
- 2 tsp Cinnamon Baking Paste
- 60g unsalted butter, melted

Icing

- 20g unsalted butter, melted
- ¼ cup (60ml/80g) Queen Pure Maple Syrup
- 1 cup (150g) icing sugar

METHOD

In a medium bowl (or in the bowl of an electric mixer with a dough hook), mix together flour, sugar, baking powder, baking soda and salt then add buttermilk, Maple Syrup and melted butter and mix until just combined.

Flour the bench and knead dough until smooth. Alternatively, knead using the dough hook attachment on the mixer. Place dough in a floured bowl, cover with cling wrap and refrigerate for 20 minutes.

Pre-heat oven to 220°C (fan forced). Brush a 20cm round tin with melted butter. In a small bowl, mix all dry ingredients together then use a fork to stir in Cinnamon Baking Paste and 1 tablespoon of melted butter until mixture resembles wet sand.

When dough is chilled, press it out on a floured surface to a 25x20cm rectangle. Spread remaining melted butter over the top, leaving a 2cm border around edges. Spread filling over dough, leaving 2cm border.

Starting from the long side, roll the dough tightly to make a log. Slice into 8 pieces, arrange in tin and bake for 23 minutes or until golden.

Make icing by combining butter, Maple Syrup and icing sugar and adding a little water at a time until drizzle consistency. Drizzle icing over warm buns and serve.



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