



Easter Baking

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Easter Baking





Hello Queen Bakers, and welcome to Easter!

While Easter recipes often fall under the category of indulgent, rich & chocolatey, this year we'd like to focus on the *indulgence of time* - something we so rarely give ourselves.

In the past few months we've seen a shift towards scratch baking and celebrating the simplicity of flavours and classic techniques in those treasured heritage recipes. With the time pressures of modern life often creeping into our kitchens, here at Queen we've welcomed this trend with open arms!

Baking in the Queen Kitchen is our own form of mediation, and we encourage you to try it this long weekend by really indulging in the art of scratch baking.

Is there a local producer you've been wanting to try? Now's your chance! Treat yourself to the very best premium ingredients and bake yourself something truly beautiful and worthy of your time!

Queen



Contents

TAKE A LITTLE TIME

- 5. Hot Cross Buns with the Lot
- 7. Passionfruit Soufflé
- 9. Poached Fruit, Vanilla, Ricotta & Almond Cake
- 13. Vanilla Bean Panna Cotta
- 15. Fig & Vanilla Bean Crepe Cake

EASTER INDULGENCE

- 19. Flourless Chocolate Cake with Nutella Mousse & Honeycomb
- 21. Chocolate Sour Cream Bundt
- 25. Chocolate Simnel Cake
- 29. Chocolate Hot Cross Bun Easter Trifle
- 33. Carrot Cake Cheesecake
- 35. Vanilla Bean Crème Caramel

FAMILY TIME

- 39. Coloured Easter Eggs
- 41. Chewy Easter Sandwich Cookies
- 43. Macaroon Easter Nests
- 47. Chocolate Easter Egg Nest Cake
- 49. Greek Easter Bread



1.

Take a Little Time

Has the pace of modern life already caught up to you after Christmas?

Now is your chance to slow down, enjoy a little time in the kitchen and celebrate the simplicity of scratch baking with premium ingredients - not a deadline in sight!

5. Hot Cross Buns with the Lot

7. Passionfruit Soufflé

9. Poached Fruit, Vanilla, Ricotta & Almond Cake

13. Vanilla Bean Panna Cotta

15. Fig & Vanilla Bean Crepe Cake

Hot Cross Buns with the lot

THE ULTIMATE EASTER RECIPE! CHOCK FULL OF FRAGRANT VANILLA, SPICES, CHOCOLATE AND RAISINS, WE GUARANTEE A BATCH OF THESE WILL FAR OUT DO THE USUAL SUPERMARKET HOT CROSS BUNS.

SERVES: 20 | **PREP:** 120 MIN | **COOK:** 20 MIN

INGREDIENTS

Buns

3½ cups (500g) plain flour
20g dry yeast
½ cup (110g) caster sugar
3 tsp ground cinnamon
½ tsp ground nutmeg
½ tsp ground cloves
A pinch of salt
50g butter, melted
2 large eggs
2 tsp Queen Vanilla Bean Paste
1 cup (250ml) milk
150g dark chocolate, roughly chopped
1 cup raisins or sultanas

Crosses

¼ cup (40g) plain flour
1-2 tbsp water

Glaze

½ cup (110g) sugar
½ cup (125ml) water
1 tsp Queen Vanilla Bean Paste

METHOD

Buns

Combine flour, yeast, sugar, spices and salt in a large bowl and mix until combined.

In a separate bowl, whisk cooled melted butter, eggs and milk. Make a well in flour mixture and pour in liquid. Mix from centre, gradually adding flour until a sticky, soft dough forms. Place on a floured surface and knead for 5 minutes until smooth.

Transfer dough to a large bowl, cover with cling wrap and set aside to rise for 60 minutes. Once risen, turn dough onto lightly floured benchtop and gently knead in raisins/sultanas and chocolate. Return to bowl, cover and allow to rise for another 30 minutes.

Preheat oven to 180°C (fan forced). Line a large baking tray with non-stick baking paper. Roll dough into 20 equal-sized balls and place on baking tray close together in a circle.

Crosses

Prepare crosses by combining flour and water until smooth, then transfer to a snap lock bag with corner cut or piping bag, and pipe crosses onto buns. Set aside to rise for a final 30 minutes, then bake for 25-30 minutes until golden

Glaze

Prepare vanilla glaze by combining water and sugar in a small saucepan and bring to the boil. Reduce heat and simmer until sugar has dissolved, then remove from heat and mix through Vanilla Bean Paste. Brush over buns immediately after removing them from oven. Allow buns to cool slightly then serve with butter.

Tip

Try soaking your dried raisins or sultanas in hot water for half an hour. Drain out the excess before using - this brings out the flavour and makes them nice and soft and in turn keeps your buns moist too.



Say goodbye to store-bought hot cross buns. Once you try this recipe, you'll never go back!

A sudden rise or fall in oven temperature during cooking can cause your soufflé to collapse, so avoid opening the oven until fully cooked.



Passionfruit Soufflé

A CLASSIC FRENCH DESSERT, THIS EASTER IS YOUR CHANCE TO MASTER THE ART OF THE SOUFFLÉ! OUR VERSION IS DELICIOUSLY BRIGHT AND FRUITY WITH POP OF FRESH PASSIONFRUIT.

SERVES: 4-6 | **PREP:** 30 MIN | **COOK:** 12 MIN

INGREDIENTS

To Grease

20g butter
¼ cup (55g) caster sugar

Soufflé Base

1 cup (250ml) full cream milk
1 tsp Queen Vanilla Bean Paste
3 large egg yolks
⅓ cup (75g) caster sugar
¼ cup (40g) corn flour
⅓ cup passionfruit pulp (approx 3 passionfruit)
2 tsp lemon juice

Meringue

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

METHOD

To Grease

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

Soufflé Base

In a medium saucepan over low heat, add milk and Vanilla Bean Paste and heat to a gentle simmer. Place egg yolks, sugar and corn flour in a medium bowl and whisk to combine. Once milk has reached a gentle simmer, add two 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 constantly until mixture has thickened. Bring mixture to a boil and continue whisking for 1 minute.

Push through sieve into a clean bowl and add passion fruit pulp and lemon juice, stirring to combine.

Place cling wrap directly over custard to prevent a skin from forming. Allow to cool for 10 minutes before transferring to fridge to cool completely.

Meringue

Preheat oven to 180°C (fan forced). In bowl of a stand mixer, whisk egg whites to a light foam. Add a tablespoon of sugar and beat to soft peaks, then add remaining sugar one tablespoon at a time and beat to firm peaks.

Gently spoon into greased and sugared ramekins, filling just to the brim. Run a clean finger or thumb around the inside of the ramekin rim, to help soufflés rise up, not out.

Bake 180ml ramekins for 14 minutes or 150ml for 12 minutes. Serve immediately with cream or ice cream.

Tip

When greasing ramekins, brush the butter on using upward strokes to ensure a perfect rise.

Poached Fruit, Vanilla, Ricotta & Almond Cake

A MOIST, NUTTY ALMOND CAKE BURSTING WITH VANILLA INFUSED STONE FRUIT AND JUICY BERRIES! SERVE WARM WITH A DRIZZLE OF VANILLA POACHING SYRUP AND A LIGHT DUSTING OF ICING SUGAR.

SERVES: 8 | **PREP:** 45 MIN | **COOK:** 60 MIN

INGREDIENTS

Poached Fruit

1 cup (165g) seasonal fruit e.g. stone fruit or pears
½ cup (110g) sugar
½ cup (125ml) water
2 tsp Queen Vanilla Bean Paste
1-2 tsp rum or ½ tsp Queen Natural Rum Essence, optional

Cake

170g butter, at room temperature
½ cups full cream firm ricotta cheese, room temperature
Zest of ½ orange (1 tbsp)
3 tsp Queen Celebrating 120 Years Pure Vanilla Extract
1½ cups (330g) caster sugar
3 large eggs
1½ cups (225g) plain flour
3 tsp baking powder
½ cup (35g) almond meal
1 tsp salt
1½ cups (185g) fresh mixed berries or frozen, thawed & drained

METHOD

Cake

Preheat oven to 180°C (fan forced), grease and line a 23cm round cake tin. In a stand mixer, cream butter until pale and creamy. Add ricotta, orange zest and Vanilla Extract and mix until smooth. Add sugar and beat until light and fluffy. Add eggs one at a time until mixture is smooth. Sift in flour, baking powder, almond meal and salt and mix until just combined. Carefully fold in 1 cup of mixed berries.

Pour batter into prepared cake tin. Place poached stone fruit on top and scatter with remaining berries. Bake for 60 minutes or until inserted skewer comes out clean. Check cake at 45-50 minutes – if berries on top are darkening too much, cover with foil to prevent burning.

Cool in tin for 15 minutes, then transfer to a wire rack or serving plate. Serve with a drizzle of poaching syrup and a light dusting of icing sugar.

Poached Fruit

Cut stone fruit or peeled and cored pears into eighths, set aside. Bring sugar and water to a boil in a small saucepan, mixing until sugar dissolves. Add stone fruit or pears, Vanilla Bean Paste and rum or Rum Essence, poaching fruits until just softened, about 10 minutes. Drain and set aside, reserving poaching syrup.

Indulge yourself with a little splash of rum in your poached fruit...
Go on, you deserve it!





ESTABLISHED IN 1897, THE NAME
QUEEN WAS INSPIRED BY QUEEN
VICTORIA'S LOVE FOR VANILLA.

VANILLA WORTH *Baking* FOR

TO CELEBRATE OUR 120TH ANNIVERSARY,
WE HAVE MASTER-BLENDED AN
INCREDIBLY SPECIAL VANILLA, WORTHY
OF YOUR VERY BEST BAKING.

INSPIRED BY THE LITTLE RED BOTTLE
OF QUEEN VANILLA YOU'VE GROWN UP
WITH, THIS LIMITED RELEASE, PURE
VANILLA EXTRACT IS THE CULMINATION
OF OUR LONG HERITAGE IN VANILLA.

IT'S HEADY, RICH AND TRULY WORTH
BAKING FOR.

AVAILABLE FOR A LIMITED TIME.



QUEEN
-EST 1897-

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Serve with a
sweet Blackberry
Compote
for a splash of
colour!

Vanilla Bean Panna Cotta

THE BEAUTY OF THIS TRADITIONAL ITALIAN RECIPE IS IN ITS SIMPLICITY. WE'VE USED TWO TYPES OF PREMIUM QUEEN VANILLA TO LET THOSE RICH FLAVOUR PROFILES REALLY SHINE THROUGH IN THE FINISHED DESSERT.

SERVES: 6 | **PREP:** 25 MIN + CHILLING

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
1 1/2 cups (375ml) milk
1 1/2 cups (375ml) buttermilk

Blackberry 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.

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 bowl. Stir through milk and buttermilk. Pour mixture into tins and refrigerate for at least three hours until set or overnight.

Compote

Combine blackberries, lemon juice and sugar in a small saucepan over medium heat, stirring constantly until sugar has dissolved. 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.

Fig & Vanilla Bean Crepe Cake

THIS STUNNING CAKE IS BRIMMING WITH AROMATIC QUEEN VANILLA BEAN PASTE, JUICY FIG COMPOTE AND PURE MAPLE SYRUP.

SERVES: 8 | **PREP:** 20 MIN | **COOK:** 20 MIN

INGREDIENTS

Fig Compote

500g fresh figs, plus extra to garnish
2 tbsp (40ml/55g) Queen Pure Maple Syrup
2 tbsp (40ml) lemon juice (approx 1 lemon)
1 tsp Queen Madagascar Vanilla Bean Paste

Crepes

60g butter
2 cups (300g) plain flour
650ml milk
2 large eggs
Pinch of salt

Vanilla Cream

1 cup (250ml) thickened cream
1 cup (250ml) sour cream
¼ cup (55g) caster sugar
2 tsp Queen Madagascar Vanilla Bean Paste

METHOD

Fig Compote

Roughly chop figs into 2cm cubes and place in a heavy bottomed saucepan with remaining compote ingredients. Cook over medium-high heat until figs are bubbling and sauce has reduced, about 5 minutes. Use a wooden spoon to break figs up, then remove from heat and cool on bench top.

Crepes

Melt butter and set aside to cool. Place flour into a large bowl and slowly whisk in milk and eggs, ensuring there are no lumps. Add salt and cooled melted butter, whisking until smooth.

Heat a 20cm crepe pan over medium heat, and brush with a thin film of melted butter. Ladle 2-3 tbsp of batter into pan, quickly swirling to spread batter into an even layer. Cook until edges are brown and top looks dry, then carefully flip and cook other side for a few seconds. Place on a paper towel-lined plate and continue until all batter is used. Set aside in fridge to cool completely.

Vanilla Cream

Whip together all ingredients until medium peaks form. To assemble, place one crepe on a serving dish and spread with 2 tbsp of vanilla cream. Place another crepe on top and spread with 2 tbsp of fig compote. Repeat, alternating between vanilla cream and compote until all crepes have been used, finishing with a crepe. Decorate with remaining compote, icing sugar, fresh figs and edible flowers.

Tip

To make your celebration easier, all components can be prepped ahead and assembled just before serving!





2.

Easter Indulgence

It wouldn't be Easter without a decadent recipe or two, but it's not just about the chocolate eggs! Now is the time to celebrate chocolate's best culinary friends - hazelnuts, raspberries, sour cream, cinnamon and of course, vanilla! Indulge yourself with this selection of fabulously rich bakes and desserts, celebrating the very best of ingredients and time honoured techniques.

- 19. Flourless Chocolate Cake with Nutella Mousse and Honeycomb
- 21. Chocolate Sour Cream Bundt
- 25. Chocolate Simnel Cake
- 29. Chocolate Hot Cross Bun Easter Trifle
- 33. Carrot Cake Cheesecake
- 35. Vanilla Bean Crème Caramel

Flourless Chocolate Cake with Nutella Mousse & Honeycomb

AS RICH AND DENSE AS FUDGE, NO-ONE WILL MISS THE FLOUR IN THIS DECADENT CAKE. TOP IT ALL OFF WITH FLUFFY NUTELLA MOUSSE, CRUNCHY HONEYCOMB AND TART RASPBERRIES FOR THE ULTIMATE EASTER INDULGENCE!

SERVES: 6-8 | **PREP:** 20 MIN | **COOK:** 35 MIN

INGREDIENTS

Cake

200g dark chocolate (at least 70% cocoa)

150g butter

2 tsp Queen Organic Vanilla Bean Paste

½ cup (110g) caster sugar

⅓ cup (70g) almond meal

4 large eggs, separated

Pinch of salt

Topping

½ cup (125ml) cream

¼ cup (70g) Nutella

¼ cup (60ml) sour cream

1 cup (125g) raspberries

1 honeycomb bar, smashed

METHOD

Cake

Preheat oven to 180°C (fan forced) and grease and line an 8 inch/20 cm cake tin.

Place chocolate and butter in a heatproof mixing bowl and microwave until melted, approximately 45 seconds twice, stirring in between. Once melted, add sugar, Vanilla Bean Paste and almond meal, stirring well to combine.

Separate eggs, ensuring they are at room temperature. Place egg whites into a mixing bowl. Gradually stir yolks into chocolate. Whisk egg whites with a pinch of salt until stiff peaks form. Fold gently through chocolate batter, until no white streaks remain.

Pour batter into cake tin and bake for 30-35 minutes, or until cake has risen and just wobbles when gently shaken. A skewer will come out with a lot of crumbs on it. Set aside to cool completely.

Topping

Once cake is completely cool, prepare mousse. Whip cream, Nutella and sour cream together in a bowl or mixer until soft peaks form. Tip generously over cake and scatter with raspberries and honeycomb to finish.

This indulgent recipe and images are from our friend Sarah at [The Sugar Hit](#)





Chocolate Sour Cream Bundt Cake

THE LITTLE-KNOWN SECRET TO AN AMAZINGLY TENDER CHOCOLATE CAKE? SOUR CREAM! FINISHED OFF WITH A SILKY SOUR CREAM GANACHE, THIS CAKE IS FIT FOR AN INDULGENT EASTER CELEBRATION.

SERVES: 16 | **PREP:** 20 MIN | **COOK:** 55 MIN

INGREDIENTS

Cake

- 1 cup (250ml) sour cream
- ⅓ cup (80ml) water
- 2 tsp Queen Natural Vanilla Extract
- 1½ cups (225g) plain flour
- ¾ cup (80g) unsweetened cocoa powder
- 1½ tsp baking powder
- ¾ tsp baking soda
- Pinch of salt
- 230g unsalted butter, softened
- 1½ 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 instant coffee (optional)
- 1 tbs Queen Glucose Syrup

METHOD

Cake

Preheat oven to 180°C (fan forced). Grease a 2.4L Bundt tin with butter and dust inside with cocoa, tapping out any excess. Don't use baking spray on Bundt tins or cake will stick.

Combine sour cream, water and Vanilla Extract in a jug, mixing 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, then tap firmly on benchtop to remove any air bubbles. Bake for 40-55 minutes until an inserted

skewer comes out clean. Once cooked, allow to cool in tin for 10 minutes before inverting onto a wire rack to cool completely.

Ganache

Place chopped chocolate into a small, heat proof bowl and 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 Extract, instant coffee (optional) and mix until smooth and glossy. Allow to cool slightly before drizzling over Bundt cake. This will ensure you ganache drips will hold their shape.

Tip

If your ganache has split, add a tablespoon of glucose syrup or a tablespoon of warm milk to achieve a glossy consistency.

SINCE 1897, QUEEN HAS BEEN DEDICATED TO THE CRAFT
OF VANILLA EXTRACTION.

A TRADITION OF *Pure* VANILLA

MADE WITH PURE VANILLA BEANS, QUEEN "RED LABEL" ORGANIC VANILLA ESSENCE HOLDS A SPECIAL PLACE IN THE HEARTS OF MANY.

FROM LEARNING TO BAKE WITH GRANDMA OR MASTERING MUM'S RECIPE, QUEEN VANILLA ESSENCE HAS ALWAYS BEEN THERE.

ESSENCE OR EXTRACT - WHAT'S THE DIFFERENCE?

THE WORD "ESSENCE" ONCE DESCRIBED THE MOST CONCENTRATED, PURE FORM VANILLA. OVER THE YEARS, A CHANGE IN TERMINOLOGY TO "EXTRACT" BECAME POPULAR.

EVEN SO, WE'VE NEVER CHANGED OUR RED LABEL VANILLA, SO THAT YOU CAN ALWAYS RECOGNISE THE VANILLA THAT GRANDMA & MUM'S RECIPE CALLED FOR - QUEEN VANILLA ESSENCE.



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Chocolate Simnel Cake

TRADITIONALLY SERVED AS A FRUIT CAKE AND TOPPED WITH MARZIPAN BALLS, WE'VE GIVEN THIS CLASSIC EASTER CAKE AN UPDATE WITH RICH CHOCOLATE GANACHE AND SOUR CHERRIES FOR A SOPHISTICATED FINISH.

SERVES: 12 | **PREP:** 40 MIN | **COOK:** 90 MIN

INGREDIENTS

Hazelnut Marzipan

2 large egg whites, lightly beaten
1½ cup (170g) hazelnut meal
100g caster sugar
⅓ cup (100g) icing sugar

Cake

1 cup (250ml) sour cream
½ cup (80ml) water
2 tsp Queen Vanilla Extract
1 tsp ground cinnamon
1½ cups (225g) plain flour
¾ cup (80g) unsweetened cocoa powder
1½ tsp baking powder
¾ tsp baking soda
Pinch of salt
230g unsalted butter, room temperature
1½ cups (295g) firmly packed brown sugar
3 large eggs
1 cup (125g) Morello/sour cherries

Ganache

100g dark cooking chocolate, chopped
100ml thickened cream
Cocoa powder, to dust

METHOD

Hazelnut Marzipan

Place hazelnut meal and sugars in bowl of a food processor, blending until evenly mixed. Add egg whites and blend to a smooth paste. Wrap in cling wrap and place in fridge for 30 minutes to firm up.

Roll marzipan to 3-4mm thickness on a surface lightly dusted with icing sugar. Using a 20cm cake tin as a stencil, cut into a circle. Roll remaining marzipan into 11 balls and place onto a baking tray lined with baking paper. Set aside.

Cake

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

Combine sour cream, water and Vanilla Extract in a jug, mix well. Combine cinnamon, 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. Add cherries and stir to incorporate.



Why 11?

The balls of marzipan on top of the cake are used in the traditional Simnel recipe to represent the apostles of Christ, minus Judas.



Chocolate Simnel Cake

TRADITIONALLY SERVED AS A FRUIT CAKE AND TOPPED WITH MARZIPAN BALLS, WE'VE GIVEN THIS CLASSIC EASTER CAKE AN UPDATE WITH RICH CHOCOLATE GANACHE AND SOUR CHERRIES FOR A SOPHISTICATED FINISH.

SERVES: 12 | **PREP:** 40 MIN | **COOK:** 90 MIN

Tip

Hazelnut Marzipan can be made up to 3 days in advance and stored in an airtight container in the fridge.

METHOD CONT.

Add just over half the batter to prepared tin and place 20cm round of marzipan on top. Spoon remaining batter on top and bake for 1¼-½ hours 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.

In the final 10 minutes of cooking, place marzipan balls into oven and cook until slightly browned on top.

Ganache & Assembly

Place chocolate in a bowl and set aside. Gently heat cream in a saucepan over low heat until it reaches a simmer. Pour cream over chocolate and allow to sit for 3 minutes before stirring until smooth. Set aside to cool slightly.

Smooth ganache over the top of the cake, then chill cake to slightly harden ganache before placing marzipan balls around the edge. Dust with cocoa powder before serving.

Chocolate Hot Cross Bun Easter Trifle

THIS INDULGENT DESSERT WITH BOOZY BUTTERSCOTCH CUSTARD AND CARAMELISED PEARS IS THE PERFECT WAY TO USE UP ANY LEFT OVER HOT CROSS BUNS.

SERVES: 10-12 | **PREP:** 30 MIN | **COOK:** 60 MIN

INGREDIENTS

Butterscotch Custard

¼ cup (40g) corn flour
½ tsp salt
½ cup (110g) firmly packed dark brown sugar
4 large egg yolks
3 cups (750ml) full cream milk
2 tsp Queen Vanilla Bean Paste
1 tbsp whiskey (optional)
80g unsalted butter

Caramelised Pears

80g unsalted butter
⅔ cup (150g) brown sugar, firmly packed
½ cup (80ml) water
2 tsp Queen Vanilla Bean Paste
5 Beurré Bosc or William Bartlett pears

To Assemble

10 chocolate hot cross buns
½ cup (60g) hazelnuts, roasted and roughly chopped
600ml thickened cream
2 tbsp icings sugar
2 tsp Queen Vanilla Bean Paste

METHOD

Butterscotch Custard

In a large bowl, whisk together corn flour, salt, sugar and eggs yolk and 1 tablespoon of milk. Set aside.

Combine milk and Vanilla Bean Paste in a large saucepan over low heat. Bring to a gentle simmer. Slowly pour hot milk mixture into egg mixture, half a cup at a time, until all milk has been added. Pour back into saucepan and heat over low-medium heat, stirring constantly until mixture has thickened and starts to boil. Allow to boil for 1 minute before removing from heat.

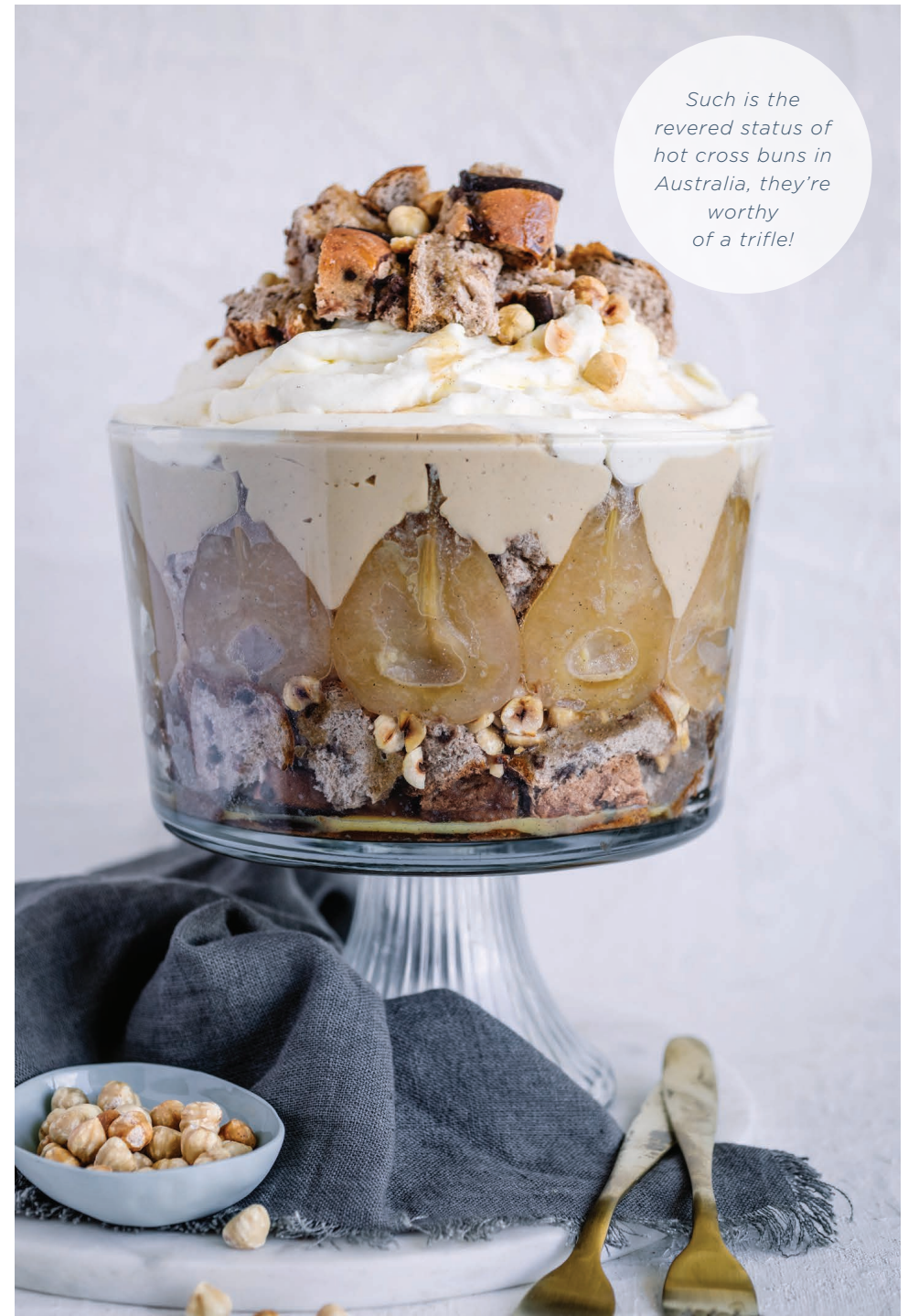
Strain mixture through sieve into a clean bowl, place cling wrap directly over custard and allow to cool for 30 minutes. Add butter and mix to incorporate. Cover custard again and allow to cool to room temperature before placing in fridge to cool completely.

Caramelised Pears

Preheat oven to 180°C (fan forced). In a medium saucepan over low heat, combine butter, brown sugar, water and Vanilla Bean Paste. Stir until butter has melted then remove from heat.

Peel pears and cut in half, removing core with a melon baller or spoon. Coat each half in butter mixture as they are peeled and cut, to help prevent browning. Place pears, cut side down onto a lipped baking tray. Pour any remaining butter mixture over pears. Bake in oven for 45-55 minutes until fork tender, basting pears with pan juices every 10 minutes. Allow to cool completely.

Such is the revered status of hot cross buns in Australia, they're worthy of a trifle!





Chocolate Hot Cross Bun Easter Trifle

THIS INDULGENT DESSERT WITH BOOZY BUTTERSCOTCH CUSTARD AND CARAMELISED PEARS IS THE PERFECT WAY TO USE UP ANY LEFT OVER HOT CROSS BUNS.

SERVES: 10-12 | **PREP:** 30 MIN | **COOK:** 60 MIN

Tip

Custard and caramelised pears can be made 2 days in advance and trifle can be assembled a day in advance. This recipe was tested to fit a 20cm diameter | 3.5L trifle bowl.

METHOD CONT.

To Assemble

Cut 8 hot cross buns into large cubes and place half in bottom of a standard 3L trifle bowl. Pour caramel remaining from caramelised pears over buns, reserving two tablespoons to drizzle over top of trifle. Sprinkle over ½ of the roasted hazelnuts. Place pears around the outside of trifle bowl.

Spoon in half of custard and add another layer of buns. Add remaining hazelnuts and top with remaining custard. Chill in fridge for 2 hours.

To serve, whip cream, icing sugar and Vanilla Bean Paste to firm peaks. Spoon into trifle bowl and top with 2 hot cross buns cut into large cubes. Drizzle over remaining caramel from pears and serve.

Carrot Cake Cheesecake

PILED HIGH WITH WHIPPED VANILLA CREAM AND A SPRINKLE OF CRUNCHY PECAN PRALINE, THIS CHEESECAKE IS A TRULY DECADENT REINTERPRETATION OF CLASSIC FLAVOURS!

SERVES: 12 | **PREP:** 40 MIN | **COOK:** 55 MIN

INGREDIENTS

Crust

150g ginger snap or butternut biscuits

60g butter, melted

Cheesecake

200g carrots, peeled & chopped (approx. 2 medium carrots)

½ tsp Queen Vanilla Bean Paste

½ tsp ground cinnamon

¼ tsp ground nutmeg

Pinch of ground cloves

⅔ cup (160ml) thickened cream

500g cream cheese, cubed, room temperature

⅓ cup (75g) brown sugar, firmly packed

⅓ cup (75g) caster sugar

4 large eggs

Pecan Praline

2 tbsp (40ml) water

1 tbsp Queen Glucose Syrup

⅓ cup (75g) caster sugar

¾ cup (90g) pecans, chopped

Whipped Cream

1½ cup (375ml) thickened cream

1½ tbsp icing sugar

1 tsp Queen Vanilla Bean Paste

METHOD

Cheesecake

Place carrots in a small saucepan and cover with water. Bring to boil, before reducing heat and simmering for 20 minutes until tender. Drain and set aside to cool.

Preheat oven to 150°C (fan forced). Grease and line 20cm round cake tin with baking paper.

Place biscuits in food processor and process to a fine crumb. Add butter and process to combine. Press mixture into base of prepared tin and refrigerate for 10 minutes.

Process cooled carrots, Vanilla Bean Paste and spices in food processor until combined. With motor running, slowly pour in cream. Add cream cheese and process for 30 seconds or until smooth. Add sugars and process until incorporated, do not over mix.

Pour over chilled base and bake for 55 minutes or until centre has a slight wobble. Turn off oven and allow to cool with door ajar for 1 hour. Remove from oven and allow to cool to room temperature before chilling overnight in fridge.

Pecan Praline

Line a baking tray with baking paper. Combine water, Glucose Syrup and sugar in saucepan over 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 pecans and pour onto prepared tray. Allow to cool.

Cut praline into smaller pieces and in a food processor, pulse into smaller chunks.

Cream & Assembly

Combine cream, sugar and Vanilla Bean Paste and whip to firm peaks. Top cheesecake with whipped cream and sprinkle with pecan praline to serve.

To help stop cheesecake from cracking, place several ramekins filled with water into the oven with the cheesecake.



Vanilla Bean Crème Caramel

WE'VE REWORKED THIS TRADITIONAL FAVOURITE INTO A SLEEK MODERN CLASSIC WITH A BEAUTIFUL BALANCE OF CARAMEL TOFFEE, CREAM AND VANILLA. IRRESISTIBLE WHEN SERVED COLD!

SERVES: 8 | **PREP:** 15 MIN | **COOK:** 60 MIN

INGREDIENTS

Toffee

1½ cup (295g) caster sugar

⅔ cup (160ml) water

Crème Caramel

4 large eggs

8 large egg yolks, extra

⅔ cup (150g) caster sugar

1 tbsp Queen Celebrating 120 Years Pure Vanilla Extract

1 tsp Queen Vanilla Bean Paste

1½ cups (375ml) milk

1½ cups (375ml) pouring cream

METHOD

Toffee

Preheat oven to 160°C (fan forced). Place a folded tea towel inside a baking tray.

Combine sugar and water in a saucepan over high heat and stir until sugar dissolves. Bring to boil and cook for 8–10 minutes without stirring, brushing down sides of pan occasionally with a wet pastry brush until mixture is dark golden.

Pour toffee into base of a non-greased 23cm round pie or baking dish and place inside lined roasting tray. Set aside to harden.

Crème Caramel

Whisk together eggs, yolks, sugar, Vanilla Extract and Vanilla Bean Paste until well combined. Set aside.

Heat milk and cream in a saucepan over medium heat until just boiling. Remove from heat and allow to cool for 1 minute. Whisk milk into egg mixture, stirring constantly. Sieve mixture into baking dish with set toffee inside.

Pour boiling water into baking tray until half way up the baking dish.

Bake for 60 minutes or until just set. Remove dish from baking tray, allow to cool for three hours then cover with cling wrap and chill overnight.

To serve, place tin in boiling hot water to soften and invert onto a serving plate.

Tip

A folded tea towel inside the baking tray prevents overcooking and keeps the dish from sliding around when placing in the oven.





3.

Family Time

With the little ones on school holidays, Easter is the perfect opportunity to spend time with family.

Cherish an hour of your afternoon in the kitchen and treat your young bakers to the most indulgent gift of all - time (and spoon licking!)

39. Coloured Easter Eggs

41. Chewy Easter Sandwich Cookies

43. Macaroon Easter Nests

47. Chocolate Easter Egg Nest Cake

49. Greek Easter Bread

Naturally Coloured Easter Eggs

USING EXTRACTS FROM TURMERIC, SPINACH, GARDENIA AND NETTLE, QUEEN NATURAL FOOD COLOURS CREATE BEAUTIFULLY PASTEL COLOURED EGGS. PERFECT FOR YOUR EASTER TABLE DECORATIONS OR A FUN WEEKEND BREAKFAST FOR THE KIDS!

INGREDIENTS

Queen Rainbow Natural Food Colours
Hard-boiled eggs
1 cup boiling water (per colour)
1 tsp white vinegar (per colour)
Rubber bands
Stickers
Plastic containers or bowls
Spoons
Paper towel
Wire rack

METHOD

Boil Eggs

Boil eggs and place in a bowl of cold water to cool. Allow eggs to cool down to room temperature. While eggs are cooling, cover bench with paper towel to soak up any drips of food colour.

Prepare Patterns on Eggs

Apply rubber bands and stickers to create patterns on eggs. Stickers will not stick to hot boiled eggs so ensure eggs have cooled to room temperature before applying. Use foil stickers as paper stickers will soak up coloured water and cause bleeding.

Colour Eggs

Fill containers with 1 cup of boiling water each. Mix in 2 tsp white vinegar and 1 whole vial of Food Colour. Submerge eggs in food colour using a metal spoon to avoid colouring hands. Depending on desired colour, leave eggs in colour for up to 20 minutes.

Pull eggs out of coloured water using metal spoon or slotted spoon. Place on a drying rack set over paper towel and allow to dry completely. One dry, remove stickers and rubber bands to reveal patterns.

Eat straight away with toast for breakfast or refrigerate for later. Enjoy!

Tip

Pale coloured eggs will work best when trying to achieve brighter colours.



Brighter eggs?
Try Queen Artificial
Food Colours.
Available in Blue,
Green, Yellow, Black,
Pillar Box Red &
Rose Pink.



Chewy Easter Sandwich Cookies

BRIGHT AND CHEWY WITH A CREAMY STRAWBERRY FILLING, THESE FUN RAINBOW COOKIES MAKE A DELICIOUS ADDITION TO AN EASTER AFTERNOON TEA!

SERVES: 40 | **PREP:** 10 MIN | **COOK:** 20 MIN

INGREDIENTS

Cookies

225g butter, softened
1½ cups (220g) sugar
2 tsp Queen Vanilla Bean Paste
1 egg
2¾ cups (410g) flour
1 tsp baking soda
½ tsp baking powder
Pinch of salt
Queen Food Colour Gels – Green, Red, Yellow

Icing

250g butter, softened
2 tsp Queen Strawb'ry & Cream Flavour for Icing
2 cups (300g) icing sugar, sifted

METHOD

Cookies

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

In the bowl of a stand mixer fitted with a paddle attachment, beat butter, sugar and Vanilla Bean Paste until smooth and creamy. Add egg and beat until incorporated. Sift flour, baking soda, baking powder and salt together, then add to butter mixture and mix until combined.

Separate dough mixture evenly into three bowls and add food colour gel using a toothpick until desired shades are achieved.

Spoon teaspoons of dough into balls and place on trays approx. 5cm apart. Bake for 8-12 minutes then allow to cool slightly on baking tray before transferring to a wire rack to cool completely.

Icing

Cream butter until pale and fluffy, approximately 5-6 minutes. Add Strawb'ry & Cream Flavour for Icing and icing sugar, mixing until well combined. Spoon or pipe icing onto half of biscuits and top with remaining cookies.

Tip

Baked cookies can be frozen for up to three months, simply wrap tightly in cling wrap and store in an airtight container. To serve, thaw until room temperature, then prepare icing and sandwich together.

Macaroon Easter Nests

WITH FRAGRANT VANILLA, BRIGHT RASPBERRY AND INDULGENT NUTELLA, THIS RECIPE IS THE PERFECT WAY TO KEEP LITTLE HANDS ENTERTAINED OVER THE EASTER HOLIDAYS.

SERVES: 10 | **PREP:** 10 MIN | **COOK:** 20 MIN

INGREDIENTS

1 cup sweetened condensed milk
1 large egg white
2 tsp Queen Vanilla Bean Paste
3½ cups (260g) shredded coconut
1 cup Nutella
2 punnets (250g) fresh raspberries
40g freeze dried raspberries (optional)
Icing sugar, to decorate

METHOD

Preheat oven to 160°C and line a large baking tray with baking paper.
Combine sweetened condensed milk, egg white, Vanilla Bean Paste and salt in a large bowl. Stir until well combined. Add shredded coconut and mix well.

Spoon two tablespoons of mixture into balls and place on baking tray. Gently flatten and indent middle with your thumb to make a nest shape.

Bake for 15-20 minutes until golden. Remove from oven and gently re-press the middles to ensure enough space for the filling. Allow to cool for 5 minutes then transfer to a wire rack to cool completely.

To serve, dollop Nutella in the middle of each nest and decorate with fresh and freeze dried raspberries, if using. Finish with a sprinkling of icing sugar. Store in an airtight container for up to 3 days.

These gluten free treats are so easy to make, even the kids can help!



A big thank you to our friend Amanda at [Chewtown](#) for this incredible recipe!



Chocolate Easter Egg Nest Cake

THE TRUE QUEEN OF EASTER DESSERTS! WITH A MOIST CHOCOLATE SPONGE, MERINGUE FILLING, AND INDULGENT GANACHE ICING, THIS STUNNING CAKE IS THE PERFECT WAY TO ADD A LITTLE FUN TO YOUR WEEKEND CELEBRATION.

SERVES: 12 | **PREP:** 40 MIN | **COOK:** 1 HR 10 MIN

INGREDIENTS

Chocolate Yoghurt Cakes

1½ cups (225g) plain flour
¾ teaspoon bicarbonate soda (baking soda)
½ cup (60g) cocoa
½ cup (80g) brown sugar
½ cup (125ml/g) Woolworths Gold Greek Yoghurt - Madagascar Vanilla Bean
1 tsp Queen Vanilla Bean Paste
1 tablespoon instant coffee
Pinch of salt
3 large eggs
200g melted butter

Filling

200g Woolworths Gold Hand Finished Chocolate and Hazelnut Meringue (½ a Pavlova required)
1 cup (250ml) thickened cream
2 tablespoons (35g) caster sugar
1 tsp Queen Vanilla Bean Paste

Ganache Topping

110g dark chocolate
25g unsalted butter

Egg Nest

20g Vermicelli noodles
60g dark chocolate
110g packet of small Easter eggs

METHOD

Cake

Preheat oven to 160°C (fan forced). Grease and line two 18cm round cake pans.

Combine flour, bicarb soda, cocoa and brown sugar in a bowl, then stir in coffee, yoghurt, Vanilla Bean Paste, eggs and melted butter. Divide the mixture evenly between two pans and smooth top. Bake for 1 hour and 10 minutes, or until a skewer inserted comes out clean. Remove from oven and set aside to cool completely.

Nest

Break vermicelli noodles into small pieces and place in a bowl. Melt chocolate in microwave in short bursts then pour over noodles and mix until well combined. Press chocolate coated noodles into a small bowl lined with cling film. Place a smaller bowl on top and place in the fridge to harden.

Filling

Remove cakes from tins. Evenly level cakes by cutting off tops with a serrated bread knife held horizontally.

Break meringue into pieces and set aside. Place cream in a bowl and whip with a hand mixer until soft peaks form. Add sugar and whip again till soft peaks form. Gently stir in meringue pieces and Vanilla Bean Paste, then sandwich filling between the two cakes.

Ganache

Place butter and chocolate in a heatproof bowl. Melt together in microwave in short bursts, stirring until completely combined, then pour over cake. Remove nest from bowl mold. Place on top of cake and fill it with the chocolate eggs. Serve immediately.



Greek Easter Bread

TRADITIONALLY KNOWN AS TSOUREKI, THIS BEAUTIFULLY BRAIDED SWEET BREAD IS A STAPLE DURING GREEK EASTER. SERVE WARM WITH NUTELLA FOR A SERIOUSLY INDULGENT BREAKFAST TREAT!

SERVES: 20 (2 X BRAIDS) | **PREP:** 40 MIN + RISING | **COOK:** 30 MIN

INGREDIENTS

Pre-ferment

- 1¼ cup (310ml) full cream milk
- ¾ (110g) plain flour
- ¼ (55g) sugar
- 2 sachets dried yeast

Dough

- 4½ cups (700g) plain flour
- ⅔ cup (150g) caster sugar
- ½ tsp salt
- 1 tbsp orange zest (zest of ½ orange)
- 3 large eggs
- 2 tsp Queen Vanilla Bean Paste
- ¼ tsp ground cardamom
- 100g butter, melted

Glaze

- 1 egg yolk, extra
- 1 tbsp milk

Eggs

- 2 tsp Pillar Box Red Queen Food Colour Liquid
- 4 Hard-boiled eggs
- 1 cup boiling water
- 2 tsp white vinegar

METHOD

Pre-ferment

Gently warm milk in microwave for 20 seconds. Place in large bowl and add yeast, flour, and sugar. Cover with cling wrap and allow to proof for one hour.

Dough

In a large bowl, combine flour, salt, sugar, orange zest and cardamom. Make a well in centre and add yeast mixture, melted butter, eggs and Vanilla Bean Paste. Working from centre outwards, bring flour into well and stir until a dough begins to form.

Turn dough out onto bench dusted with flour. Knead for 5 minutes or until dough is smooth and no longer sticks to your hands, adding more flour if necessary. Try not to add too much flour as dough will become less sticky as it is kneaded.

Place dough in an oiled bowl, cover with a wet tea towel and set aside in a warm place until doubled in size, about two hours.

Punch down dough and divide into six small balls. Roll each into strips 30cm long, and 2.5cm wide. Lay three strips side by side, pinching together at one end, and braid. Slightly fold each end under itself to neaten. Repeat with remaining balls of dough.

Place braided dough onto two baking trays lined with baking paper, cover with a lightly greased piece of cling wrap and allow to rise for 20 minutes in a warm place. While braids are rising, preheat oven to 170°C (fan forced).

Greek Easter Bread

TRADITIONALLY KNOWN AS TSOUREKI, THIS BEAUTIFULLY BRAIDED SWEET BREAD IS A STAPLE DURING GREEK EASTER. SERVE WARM WITH NUTELLA FOR A SERIOUSLY INDULGENT BREAKFAST TREAT!

SERVES: 20 (2 X BRAIDS) | **PREP:** 40 MIN + RISING | **COOK:** 30 MIN

Tip

To prevent eggs staining the braids with red food colour, dye them after baking.

METHOD CONT.

Glaze

Beat together egg yolk and milk. Brush mixture over loaves and gently press hardboiled eggs into one of the braids. Bake both braids for 30 minutes, or until golden brown. Check after 15 minutes and cover with foil if browning too quickly. When cooked, loaves will sound hollow when tapped. Allow to cool completely on racks.

Eggs

Once braids have cooled, remove the eggs. Fill container with 1 cup of boiling water. Mix in 2 tsp white vinegar and 2 tsp of Pillar Box Red Food Colour. Submerge eggs using a metal spoon and leave for 5 minutes until desired colour is achieved. Remove eggs with slotted spoon and place on a drying rack set over paper towel and allow to dry completely before placing back into the braids to serve.





All the colours of the rainbow

QUEEN HAS BEEN TO NEARLY EVERY BIRTHDAY PARTY SINCE 1987 WITH OUR RANGE OF FOOD COLOURS. READ ON TO DISCOVER THE DIFFERENCE BETWEEN THE MANY COLOUR TYPES IN OUR RANGE.

GEL VS LIQUID COLOUR:

The liquid and gel colours in the Queen range can be used to achieve different levels of colour intensity. Queen Food Colour Gels are highly concentrated meaning you need less to achieve a bright, deep colour without the addition of unnecessary liquid to your recipe – perfect for candies, confectionary, icing and macarons. They're also bake stable and won't fade during cooking.

Queen Liquid Colours can be used to achieve intense colours but a lot of the liquid colour will be required, meaning you may need to adjust the other liquid components in your recipe to counteract this. They're ideal for icings, milkshakes, colouring Easter eggs and crafts.

QUEEN NATURAL COLOURS VS TRADITIONAL QUEEN COLOURS:

Queen Natural Food Colour Extracts are made from all-natural, plant derived ingredients including Spinach, Nettle, Gardenia and Turmeric, providing beautifully subtle colours. If you're planning on baking a rainbow cake, natural colours do fade with heat and acid, so we recommend our Gel Food Colour range to achieve vivid, bake-stable shades!

