



Autumn Bakes

HEART WARMING TREATS
FOR THE COOLER MONTHS





Warm up those ovens, Queen Bakers!

Here at Queen, we see the cooler weather as an invitation from Mother Nature to spend more time in our toasty warm kitchens. Not that we ever need an excuse!

There's always something so inspiring about the change of season – the autumnal colours of the leaves, the new produce at the markets and the opportunity to bake with all those rich, warm flavours we said goodbye to in the summer months.

This season, we're continuing to invest our time into the art of baking from scratch. There's nothing quite like a Sunday afternoon spent luxuriating in your warm kitchen, the intoxicating aromas of vanilla and cinnamon wafting from the oven and a hot drink in your hand!

So, as the days cool down and your tea drinking increases, why not whip up something delicious to go with that cuppa? Ovens on and rolling pins at the ready – baking season is here!

Queen



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01

Vanilla & Chocolate

Here at Queen, we hold vanilla close to our hearts. But there's nothing quite like a thick wedge of mudcake, a sprinkle of choc chips or a generous dollop of ganache! And did you know that vanilla enhances the flavour note of chocolate? Without it, chocolate would taste dull and flat!

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Torta Della Nonna

SERVES: 12 | PREP: 35 MIN | COOK: 50 MIN

Filled with a rich vanilla custard and studded with roasted pinenuts, this traditional tart perfectly showcases the simplicity of Italian baking. Just like Nonna used to make!

INGREDIENTS

Pastry

2 ½ cups (350g) '00' flour
tsp baking powder
1 cup + 2 tbsp (165g) icing sugar
Pinch of salt
170g butter, chilled, chopped
1 tsp of Queen Vanilla Extract
3 large egg yolks

Filling

3 cups (750ml) full cream milk
3 tsp Queen Vanilla Bean Paste
Peel of ½ lemon
6 large egg yolks
1 cup + 1 tbsp (130g) caster sugar
⅓ cup (50g) corn flour
¾ cup (90) pine nuts
Icing sugar, to dust

METHOD

Pastry

Combine dry ingredients and Vanilla in food processor until mixture resembles breadcrumbs. Add egg yolks and process until mixture begins to form clumps. Turn out onto a lightly floured bench top, knead until just smooth. Wrap in cling wrap and refrigerate for 30 min.

Filling

Place milk, Vanilla Bean Paste and lemon peel in a large saucepan over low heat and bring to a gentle simmer. Remove from heat and allow to infuse for 5 minutes. Remove lemon peel from milk.

Combine egg yolks, sugar and flour in a large bowl and whisk well to combine. Add one tbsp of milk mixture to help thin egg mixture.

Add milk half a cup at a time to egg mixture while whisking until all milk has been added. Pour back into saucepan over low heat and mix constantly until mixture has thickened. Remove from heat, and pour into a large bowl. Place cling wrap directly over custard to prevent a skin from forming. Allow to cool for 30 minutes.

Continued overleaf





Underneath this generous smattering of pine nuts lies a rich, decadent custard filling.

Torta Della Nonna

SERVES: 12 | PREP: 35 MIN | COOK: 50 MIN

Filled with a rich vanilla custard and studded with roasted pinenuts, this traditional tart perfectly showcases the simplicity of Italian baking. Just like Nonna used to make!

TIPS

- Plain flour can be used in place of Italian '00' flour.
- Don't worry if your pastry circle rips or breaks slightly, simply cover the hole or tear with a small amount of pastry to fill or seal it, the pine nuts should cover any imperfections.

METHOD / Cont.

Preheat oven to 180°C (fan forced). Grease and line the bottom of a 23cm tart tin with removable base. Roll out 2/3 of the pastry on a lightly floured bench. Place pastry into the tin. Roll out remaining pastry to a circle large enough to cover top of tart.

Spread custard into pastry case, brush pastry edge with milk and place pastry circle on top. Trim edges if needed and gently press to seal. Sprinkle with pine nuts and bake for 45-50 minutes until golden. Allow tart to cool before serving. Finish with a dusting of icing sugar.

Almond Amaretti

SERVES: 16 | PREP: 25 MIN | COOK: 15 MIN

These almond flavoured macaroon-like biscuits are so quick and easy to make! Just 5 ingredients and 15 minutes in the oven makes them a perfect afternoon tea treat.

INGREDIENTS

1 tsp Queen Natural Almond Extract
1 large egg white
1 tbsp freshly squeezed orange juice
or Almond liqueur
1 $\frac{3}{4}$ cup + 2 tbsp (190g) almond meal
 $\frac{3}{4}$ cup + 2 tbsp (125g) icing sugar,
sifted
 $\frac{1}{2}$ cup (75g) icing sugar, extra

METHOD

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

Whisk egg white in a small bowl until frothy. Add Almond Extract and orange juice or liqueur, whisking to combine.

Place ground almond meal and icing sugar in a large bowl and make a well in the center. Add egg white mixture and carefully mix together to form a stiff dough.

Roll mixture into balls and roll each ball in icing sugar. Place on prepared tray, spaced 3cm apart. Bake for 15 minutes, or until biscuits are lightly golden and cracked on top. Cool for 5 minutes before transferring to a wire rack to cool completely. Biscuits can be stored in an airtight container for up to 2 weeks.

For a lovely gift, wrap biscuits individually in small squares of tissue paper, twisting the ends to close and seal.





Peanut Butter Mudcake

SERVES: 12 | PREP: 30 MIN | COOK: 90 MIN

Just how a mudcake should be - deliciously dense and full of chocolate! We've topped ours off with a swirl of rich peanut buttercream and crunchy peanut brittle.

INGREDIENTS

Cake

1 tsp instant coffee
1 cup (250ml) boiling water
250g unsalted butter, cubed
200g 70% cooking chocolate
2 cups (440g) caster sugar
4 large eggs, lightly beaten
2 tbsp (40ml) vegetable oil
½ cup (125ml) buttermilk
4 tsp Queen Celebrating 120 Years Master Blend Pure Vanilla Extract
⅔ cup (100g) self raising flour, sifted
1 ⅓ cup (200g) plain flour, sifted
½ cup (60g) cocoa, sifted
½ tsp bicarbonate of soda

Peanut Brittle

1½ cups (180g) unsalted peanuts
1 cup (220g) caster sugar
½ cup (125ml) Queen Glucose Syrup
1 tbsp water
¼ tsp salt
1 tsp Queen Celebrating 120 Years Master Blend Pure Vanilla Extract
20g butter
1 tsp bicarbonate of soda

METHOD

Cake

Preheat oven to 160°C (fan forced). Grease and line a 20cm deep springform cake tin. Set aside.

Combine coffee and water in a medium saucepan over low heat. Add butter, chocolate and sugar stirring occasionally until mixture is smooth. Set aside to cool.

Combine eggs, vegetable oil, buttermilk and Vanilla Extract in a jug. Add to cooled chocolate mixture, mixing until just combined.

Sift remaining ingredients into a large bowl, mixing to combine. Make a well in the centre and pour in chocolate mixture, stirring to combine. Pour into prepared tin and bake for 1 hour 30 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.

Peanut Brittle

Grease a baking tray and set aside.

In a large microwave-safe bowl, combine peanuts, sugar, Glucose Syrup, water and salt. Cook in microwave for 6 minutes on high power, stirring half way. Mixture should be bubbly and peanuts browned. Be careful as bowl will be very hot.

Continued overleaf

Peanut Butter Mudcake

SERVES: 12 | PREP: 30 MIN | COOK: 90 MIN

Just how a mudcake should be - deliciously dense and full of chocolate! We've topped ours off with a swirl of rich peanut buttercream and crunchy peanut brittle.

INGREDIENTS / Cont.

Buttercream

1 x 300g packet Dr. Oetker Buttercream Icing
½ cup smooth peanut butter
Peanut butter, extra, to swirl

METHOD / Cont.

Stir in butter and Vanilla Extract, cook for another 2 minutes. Quickly stir in baking soda (just until mixture is foamy). Pour immediately onto greased baking tray. Allow cool for 15 minutes or until set. Break into pieces and store in an airtight container.

Buttercream

Prepare Dr. Oetker Buttercream Icing per packet instructions with an additional 2 teaspoons of milk. Add peanut butter and beat until mostly incorporated, with a few streaks of white remaining. Spoon onto cooled cake and smooth, adding a few more tablespoons of peanut butter to swirl through. Top with peanut brittle to serve.





Baking in a hurry? This indulgent chocolate cake is ready in under an hour!

Melt & Mix Chocolate Cake

SERVES: 12 | PREP: 20 MIN | COOK: 35 MIN

Sometimes the simplest of recipes can be the most delicious - all it takes is a little chocolate buttercream! A big thanks to our friend Anneka from Bake Club for this recipe.

INGREDIENTS

Cake

- 125g unsalted butter, chopped & at room temperature
- 1 cup (220g) caster sugar
- ¾ cup (185ml) milk
- 2 large eggs, lightly whisked
- 2 tsp Queen Natural Vanilla Essence or Extract
- 1 cup (150g) self-raising flour
- ½ cup (55g) cocoa powder
- 1 tsp baking powder
- ½ cup (45g) desiccated coconut

Chocolate Buttercream

- 125g butter, at room temperature
- 1 ½ cup (185g) icing sugar, sifted
- 2 tbspcocoa powder, sifted

METHOD

Cake

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

Combine butter, sugar and milk in medium saucepan over medium heat. Stir until sugar dissolves and mixture is combined. Remove from heat and use a fork to whisk in eggs and Vanilla.

Sift flour, cocoa powder and baking powder together in a large bowl. Stir in the coconut, then add butter mixture and stir with balloon whisk until just combined.

Spoon mixture into prepared tin and smooth top with back of a metal spoon. Bake for 30-35 minutes or until inserted skewer comes out clean. Stand in tin for 5 minutes before transferring to a wire rack to cool completely.

Chocolate Buttercream

Use an electric mixer to beat butter, icing sugar and cocoa powder in a medium bowl until pale and creamy. Spread onto cooled cake and cut into portions to serve.

Bee Sting Cake

SERVES: 12 | PREP: 30 MIN + RISING | COOK: 40 MIN

This double layered brioche cake is oozing with a thick, rich vanilla custard and finished with honeyed almonds. The sweetest bee sting you've ever had, guaranteed!

INGREDIENTS

Vanilla Bean Custard

2 cups (500ml) full cream milk
3-4 tsp Queen Vanilla Bean Paste
6 large egg yolks (approx. 110g)
½ cup (110g) caster sugar
60g corn flour
45g butter, room temperature

Brioche

½ cup (125ml) lukewarm milk
¼ cup (55g) caster sugar
1 ½ tsp dried yeast
2 cups (300g) plain flour
50g unsalted butter, softened
1 tsp Queen Vanilla Bean Paste
2 large egg yolks
1 large egg

Topping

70g unsalted butter
¼ cup (55g) caster sugar
2 tbsp honey
1 tbsp thickened cream
1 cup (120g) flaked almonds

METHOD

Custard

Place milk and Vanilla Bean Paste in large saucepan over a low heat, bring to a simmer. Remove from heat and set aside.

Combine egg yolks, sugar and corn flour in large bowl and whisk to form a thick paste. Add a few tablespoons of warm milk mixture to thin out the mixture if necessary. Slowly add half a cup of milk at a time to the egg mixture while whisking. Continue until all the milk has been added. Pour mixture back into saucepan over a low heat and bring to the boil, stirring constantly. Once mixture starts to boil, keep mixing for 1 min and then remove from the heat and pour into a clean bowl.

Place a piece of cling wrap directly over the pastry cream and allow to cool for 30 min before whisking through butter. Allow to cool completely, before refrigerating until chilled.

Brioche

In the bowl of a stand mixer fitted with dough hook attachment, combine milk, sugar and yeast and allow to sit until foamy. Add remaining ingredients and mix on low for 1 min before increasing the speed and mixing for a further 5 min. Place clingwrap over mixer bowl and allow dough to rise for 1 hour or until almost doubled.

Continued overleaf

The added layer of texture from the almond topping gives a fantastic crunchy finish!





Bee Sting Cake

SERVES: 12 | PREP: 30 MIN + RISING | COOK: 40 MIN

This double layered brioche cake is oozing with a thick, rich vanilla custard and finished with crunchy honeyed almonds. The sweetest bee sting you've ever had, guaranteed!

TIPS

- *The structure of this cake relies upon custard thick enough to hold up the top layer. To achieve this consistency, ensure the custard boils for a full minute whilst stirring continuously.*
- *When ready to slice, use a serrated knife with gentle pressure to avoid the custard drip down the sides.*

METHOD / Cont.

Grease and line the base and sides of a deep 20cm round springform cake tin. Turn dough out onto a lightly floured bench and knead for 4 minutes, adding more flour if needed. Press into the base of prepared tin, ensuring dough covers the base of the tin. Allow to rise in a warm place for 30 minutes or until doubled in size.

Topping

Preheat oven to 180°C (fan forced). Prepare topping at the start of the second rise. Place all ingredients excluding flaked almonds in a medium saucepan over a low to medium heat until butter melts and mixture starts to simmer, cook for 1 minute or until slightly thickened, do not brown. Remove from the heat and add flaked almonds, stirring well to combine. Set aside to cool.

Gently spoon almond topping evenly over risen dough, bake for 25-30 minutes until golden. Allow to cool for 10 minutes in tin, before transferring to a wire rack to cool completely.

To serve

Slice cake in half and spread custard over the base of the cake. Place top half on top of custard.

Cake best eaten on day of preparation.

Frosted Vanilla Cookies

SERVES: 16 | PREP: 40 MIN + CHILL | COOK: 35 MIN

Topped with the creamiest of vanilla frosting, these tender cookies melt on the tongue and are perfect with a cup of coffee on a cool afternoon!

INGREDIENTS

Cookies

250g unsalted butter, softened
½ cup (75g) caster sugar
2 ¼ cups (340g) plain flour
¼ cup (40g) rice flour
2 tsp Queen Vanilla Bean Paste
½ tsp ground cinnamon
Pinch of salt

Frosting

250g unsalted butter, softened
3 cups (450g) icing sugar, sifted
2 tbsp Queen Vanilla Bean Paste

METHOD

Cookies

Preheat oven to 150°C (fan forced) and line two cookie trays with baking paper. Beat Vanilla Bean Paste, butter and sugar in a small bowl with an electric mixer until pale and sugar has dissolved.

Stir in sifted flours, cinnamon and salt and press together to form a firm dough. Knead gently on floured surface until smooth. Divide dough in half. Roll each half into a 5cm diameter log, wrap in clingwrap and chill for 30 minutes until firm enough to slice.

Slice each log into 0.5- 1cm thick pieces and place onto prepared baking trays. Bake for 35 minutes or until a pale straw colour. Transfer onto a wire rack to cool completely.

Icing

Place butter in bowl of a stand mixing and beat on medium-high speed for 6-8 minutes until pale and fluffy. With mixer off, sift in icing sugar and vanilla, and fold to combine. Return to mixer and beat until combined, approximately 2-3 minutes.

Transfer icing to a piping bag fitted with a 1M (Rose) piping tip. Pipe rosettes over cookies and if desired, dust with a little cinnamon.



Cinnamon & Maple

Who needs scented candles when you have Maple Cinnamon Buns in the oven? This season, say goodbye to that old ground cinnamon, and spice up your baking with Queen Cinnamon Baking Paste instead - you can thank us later!

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Maple Sticky Date Cupcakes 42



Cinnamon, Chocolate & Coconut Slice

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

Buttery cinnamon shortbread and rich chocolate fudge, topped off with a crunchy coconut topping... This slice is three layers of pure indulgence!

INGREDIENTS

Shortbread Base

- 1 ½ cups (225g) plain flour
- ¼ cup (55g) caster sugar
- ½ tsp baking powder
- 125g chilled butter, diced
- 1 egg, at room temperature
- 2 tsp Queen Cinnamon Baking Paste
- 1 tsp Queen Natural Vanilla Extract

Fudge Filling

- 75g butter, cubed
- 75g good-quality dark chocolate, chopped
- ¼ cup, firmly packed (55g) brown sugar
- 1 large egg, at room temperature
- 1 large egg yolk, at room temperature
- 1 tsp Queen Cinnamon Baking Paste

Coconut Topping

- 2 ¾ cups (180g) shredded coconut
- ¼ cup (55g) caster sugar
- 3 large eggs, at room temperature, lightly whisked

METHOD

Base

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

Combine flour, sugar, baking powder and butter in bowl of a food processor and process until mixture resembles fine breadcrumbs. Use a fork to lightly whisk egg, Cinnamon Baking Paste and Vanilla. Add to flour mixture and pulse until mixture is evenly combined and just starts to come together.

Using hands, press mixture into prepared tin. Bake in preheated oven for 20 min or until base is golden around edges.

Filling

Place butter, chocolate and brown sugar in small saucepan. Stir over low heat until just melted and smooth. Remove from heat. Combine egg, egg yolk and Cinnamon Baking Paste in medium bowl and whisk with fork to combine. Stir in chocolate mixture and set aside.

Topping

Combine coconut, sugar and eggs in a bowl. Stir to combine.

Continued overleaf

Continued overleaf



TIP:

The secret to perfect fudge, everytime?

Stir, stir stir!



Cinnamon, Chocolate & Coconut Slice

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

Buttery cinnamon shortbread and rich chocolate fudge, topped off with a crunchy coconut topping... This slice is three layers of pure indulgence!

TIPS

- Use the base of a glass to help press the base mixture into the tin evenly.
- This slice will keep in an airtight container at room temperature (in a cool spot) for up to 3 days.

METHOD / Cont.

Assembly

Remove the base from the oven and reduce the temperature to 160°C (fan forced).

Pour the filling into the tin and use the back of a spoon to spread evenly over the base to cover. Sprinkle topping over the filling.

Return slice to the oven and bake for a further 20 min or until the topping is golden, filling is just set and base is cooked through. Remove slice from oven and stand on a wire rack to cool completely in tin.

Once cool, cut into portions to serve.

Cinnamon Doughnut Babycakes

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

A batch of these tender little cakes, coated in sugar and spice, will disappear from your kitchen so fast – it's like magic!

INGREDIENTS

Babycakes

- 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 Cinnamon Baking Paste, Vanilla Bean Paste, butter, sugar, egg and milk. Add wet ingredients to dry ingredients, and mix until just combined.

Spoon 1 round teaspoon of the mixture into each cup of the prepared muffin trays, and bake for 10-12 min until cooked through.

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





Swedish Cinnamon Walnut Buns

SERVES: 12 | PREP: 40 MIN + 90 MIN PROVING | COOK: 25 MIN

Infused with warming cardamon, cinnamon and vanilla, these little buns are well worth the effort for a deliciously fragrant end result!

INGREDIENTS

Melted butter, to grease
1 egg, lightly whisked, to glaze
Icing sugar (optional), to dust

Dough

300ml milk
100g unsalted butter, cubed
2 tsp Queen Natural Vanilla Extract
3 ½ cups (500g) strong bread or pizza flour, plus extra to dust
¼ cup (55g) caster sugar
7g (1 sachet) dried yeast
½ tsp salt

Walnut & Cinnamon Sugar

125g butter, at room temperature
75g toasted walnuts
½ cup, firmly packed (75g) brown sugar
2 tsp Queen Cinnamon Baking Paste

METHOD

Dough

Combine milk and butter in a small saucepan over low heat for 3-4 minutes or until milk is warm. Transfer to a heatproof bowl, stir in Vanilla and set aside for 5 minutes, stirring occasionally with a fork, until butter melts and the mixture is lukewarm.

Combine flour, sugar, yeast and salt in a large bowl and make a well in centre. Add milk mixture and use a wooden spoon and then your hands to mix to a soft dough.

Turn dough onto a lightly floured surface and knead for 8-10 minutes or until smooth and elastic.

Brush a large bowl with melted butter to grease. Add dough, and turn to coat lightly with butter. Cover with plastic wrap and place in a warm spot for 1 hour or until doubled in size.

Filling

Process butter, ground walnuts, sugar and Cinnamon Baking Paste in a small food processor until smooth and well combined. Set aside.

Continued overleaf

Swedish Cinnamon Walnut Buns

SERVES: 12 | PREP: 40 MIN + 90 MIN PROVING | COOK: 25 MIN

Infused with warming cardamon, cinnamon and vanilla, these little buns are well worth the effort for a deliciously fragrant end result!

TIPS

- These rolls are best eaten the day they are baked however they do freeze well. To freeze, wrap individually in plastic wrap, seal them in an airtight container or freezer bag and freeze for up to 3 months. Thaw at room temperature. To reheat, place on a lined oven tray in an oven preheated to 140°C fan-forced for 10 minutes or until heated through.
- This dough is quite soft and can seem sticky when starting to knead it by hand. Resist the temptation of dusting your benchtop with too much flour as it will make the final buns heavy.
- The dough can be kneaded with an electric mixer, fitted with a dough hook, on low speed for 5-8 minutes or until smooth and elastic and the comes away from the sides of the bowl.

METHOD

Shaping

Line two large baking trays with baking paper. When dough has doubled in size, knock back by punching with your fist. Turn onto a lightly floured surface and knead for 2-3 min or until smooth and elastic.

Use a lightly floured rolling pin to roll out dough into a 36cm square. Use back of a spoon to spread filling evenly over dough. Fold top third down to cover filling and then bottom third up, pressing down firmly. Use rolling pin to roll out dough to a rectangle about 36cm long and 20cm wide.

With a large sharp knife, cut dough into 12 strips, about 3x20cm. Take one strip of dough and stretch and twist until complete length is twisted. Wrap one end around your fingers (held together) and then tie in a knot.

Repeat with remaining dough strips, placing them about 7cm apart on trays. Cover with a damp tea towel and set aside in a warm spot for 30 minutes.

Baking

Preheat oven to 170°C (fan forced). Brush rolls with whisked egg to glaze. Bake for 25 min, swapping trays halfway through until golden and sound hollow when tapped on base. Serve warm, dusted with icing sugar.





Maple Cinnamon Buns

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

These sticky, delicious buns are the perfect way to get loved ones out of bed in the morning - who can resist the scent of maple and cinnamon wafting from the kitchen?

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)
½ 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
60g unsalted butter, melted
2 tsp Queen Cinnamon Baking Paste

Icing

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

METHOD

Dough & Filling

In bowl of a stand mixer fitted with a dough hook, sift together dry ingredients, then add wet ingredients, mixing until just combined. Mix on a low-medium speed for 5-10 minutes until dough is smooth.

Place dough in a floured bowl, cover with plastic wrap and refrigerate for 20 min.

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

Once chilled, press dough into a 25x20cm rectangle on a floured surface. Use fingers to spread melted butter on top leaving a 2cm border around edges. Spread filling on top of butter.

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

Icing

Make the icing by combining the butter, icing sugar and maple syrup and adding a little water at a time until the mixture is drizzle consistency. Drizzle the top of the warm buns with the icing. Serve warm or re-heated.

Cinnamon, Macadamia & White Chocolate Chunk Cookie

SERVES: 20 | PREP: 25 MIN | COOK: 15-18 MIN

This season we're all about the chocolate chunks! Mixed with fragrant cinnamon and crunchy macadamias, these cookies are pure indulgence.

INGREDIENTS

125g butter, at room temperature
110g (½ cup, firmly packed) brown sugar
¼ cup (55g) caster sugar
2 tsp Queen Cinnamon Baking Paste
1 tsp Queen Natural Vanilla Extract
1 large egg
2 cups (300g) plain flour
1 tsp baking powder
180g good-quality white chocolate, coarsely chopped
120g unsalted macadamias, toasted and coarsely chopped

METHOD

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

Use an electric mixer to beat butter, sugar, Cinnamon Baking Paste and Vanilla Extract until pale and creamy. Add egg and beat until well combined.

Sift together flour and baking powder. Add to butter mixture with chocolate and macadamias and mix on lowest possible speed until just combined.

Roll slightly heaped tablespoonfuls of mixture into balls and place about 7cm apart on the oven trays. Use fingertips to flatten each ball to about 1cm thick and 6cm in diameter.

Bake in preheated oven, swapping the trays halfway through baking, for 15-18 minutes or until lightly golden and cooked through. Cool cookies on the trays.

Fresh out the oven, these indulgent cookies make for a welcome after school treat!



Thank you to our
friend Anneka
Manning from Bake
Club for this recipe!



Cinnamon Tea Cake

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

Sprinkled with a crunchy cinnamon topping, this beautifully simple teacake is sure to become a family favourite. Serve warm with a hot cuppa for the perfect autumn treat!

INGREDIENTS

Cake

Melted butter, to grease
100g butter, room temperature
½ cup (110g) caster sugar
1 tsp Queen Organic Vanilla Essence
1 large egg, room temperature
1 cup (150g) self-raising flour
½ cup (80ml) milk

Cinnamon Topping

1 tbsp granulated sugar
½ tsp ground cinnamon
20g butter, melted

METHOD

Dough & Filling

Preheat oven to 160°C (fan forced). Grease and line a shallow 20cm round cake tin and set aside.

Use an electric mixer to beat butter, sugar and Vanilla until pale and creamy. Add egg and beat until well combined. On low speed, beat in half of flour, then milk and then remaining flour until just combined.

Spoon into prepared tin and use back of spoon to smooth the surface.

Bake for 30 min until golden, and an inserted skewer comes out clean. Allow to stand in tin for 5 minutes before transferring to a wire rack.

Cinnamon topping

Combine sugar and cinnamon in a bowl. Brush the top of warm cake with melted butter and sprinkle cinnamon sugar evenly over top.

Maple Sticky Date Cupcakes

SERVES: 12 | PREP: 20 MIN | COOK: 50 MIN

Swap the pudding for cupcakes and add a generous dollop of buttercream! A little crunch from the candied pecans makes these extra more-ish.

INGREDIENTS

Cupcakes

- 1 ¼ cups (160g) pitted dates, finely chopped
- 200ml boiling water
- 1 tsp bicarbonate of soda
- 2 large eggs
- 2 tbsp Queen Sugar Free Maple Flavoured Syrup
- 2 tsp Queen Vanilla Bean Paste
- 100g brown sugar
- 1 cup (150g) self raising flour, sifted
- Pinch of salt
- 50g butter, room temperature

Candied Pecans

- 1 large egg white
- 2 tsp water
- ½ tsp Queen Vanilla Bean Paste
- ¼ tsp Queen Cinnamon Baking Paste
- ⅓ cup (55g) brown sugar
- ¼ tsp salt
- 1 ½ cups (180g) pecans

Continued overleaf

METHOD

Cupcakes

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

Place dates, boiling water and bicarb soda a bowl, allow to soak for 5 minutes. Allow to cool slightly before adding eggs, Maple Flavoured Syrup and Vanilla Bean Paste. Set aside.

Combine flour, sugar, salt and butter in the bowl of a stand mixer fitted with a paddle attachment. Mix on a low speed until mixture is combined and has the consistency of sand. Add date mixture to flour mixture and fold through until just combined.

Spoon into prepared cupcake tin and bake for 20 minutes until an inserted skewer comes out clean. Allow to cool for 5 minutes in tin before transferring to a wire rack to cool completely.

Continued overleaf





Maple Sticky Date Cupcakes

SERVES: 12 | PREP: 20 MIN | COOK: 50 MIN

Swap the pudding for cupcakes and add a generous dollop of buttercream! A little crunch from the candied pecans makes them extra more-ish.

INGREDIENTS / Cont.

Buttercream

1 x 300g packet Dr. Oetker Buttercream Icing
2 tbsp Queen Sugar Free Maple Flavoured Syrup

TIPS

- *For home made buttercream simply cream 250g softened unsalted butter in a stand mixer for 8 minutes until pale and fluffy. Sift in 3 cups icing sugar and mix until combined.*

METHOD / Cont.

Candied Pecans

Reduce oven temperature to 150°C (fan forced). Line a baking tray with baking paper.

Place egg white, water, Vanilla Extract and Cinnamon Baking Paste in a bowl and whisk to soft peaks. In a separate bowl, combine sugar and salt.

Add pecans to the egg white and stir thoroughly to coat. Add sugar mixture and mix well. Spread mixture out into a single layer onto prepared baking sheet. Bake for 15 minutes before turning pecans over and returning to the oven for another 15 minutes. Allow to cool on tray. Store in an airtight container until ready to use.

Buttercream

Prepare Dr. Oetker Buttercream Icing per packet instructions. Add Maple Flavoured Syrup and mix to combine. Pipe onto cooled cupcakes and top with candied pecans and a drizzle of Maple Flavoured Syrup.



03

Autumnal Fruits

We love wandering around the farmer's market in autumn, admiring the new produce as it comes into season. Baked pears and apples at their peak make a wonderful dessert served with warm vanilla custard on a cold day!

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*This moist, tender
bake is perfect for
work and school
morning teas - it
travels well and
feeds a crowd.*

Sour Cream Apple Cake

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

Take advantage of new-season fruit with this soft vanilla bean cake. Topped with sour cream and studded with juicy apples, you'll have no trouble finding taste testers!

INGREDIENTS

Base

- ½ cup (75g) self-raising flour
- ½ cup (75g) plain flour
- ⅔ cup (150g) caster sugar
- 2 tsp Queen Natural Vanilla Extract
- 1 egg
- 100g butter, melted
- ¼ cup (60ml) milk

Topping

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

METHOD

Base

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

In a large bowl, combine flours, sugar, vanilla extract, egg, butter and milk. Stir to combine. Bake for 10 minutes. The cake won't be fully cooked at this stage.

Topping

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

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

Cinnamon & Caramel Upside-Down Banana Cake

SERVES: 12 | PREP: 30 MIN | COOK: 70 MIN

Take your bananas up a notch with this caramelised, cinnamon scented upside-down cake! The irresistible brown sugar glaze transforms this retro classic into a modern favourite.

INGREDIENTS

Cake

125g butter, at room temperature
¾ cup, firmly packed (165g) brown sugar
2 tsp Queen Cinnamon Baking Paste
1 tsp Queen Natural Vanilla Extract
2 eggs
275g (1 cup) mashed very ripe banana
185g (1 ¼ cups) plain flour
1 ½ tsp baking powder
½ tsp bicarbonate of soda

Topping

150g (¾ cup, softly packed) brown sugar
75g butter, diced
4 medium (about 170g each, with skin) ripe bananas, peeled and cut lengthways

METHOD

Topping

Preheat oven to 160°C (fan-forced). Grease and line a 20cm round cake tin.
Combine sugar and butter in a small saucepan over medium-low heat, stirring frequently until sugar dissolves and starts to bubble. Simmer for 15 sec without stirring. Pour into prepared tin, spread to cover base then set aside to cool slightly.
Arrange bananas in tin over sugar mixture, cutting to fit when necessary.

Cake

Beat butter, sugar, Cinnamon Baking Paste, and Vanilla until pale and creamy, scraping down sides when necessary. Add eggs one at a time, beating after each addition until well combined.
Use a fork to mash bananas on a plate. Add to butter mixture and beat on low to combine. Sift together flour, baking powder and bicarbonate of soda. Add to banana mixture and beat on lowest speed until just combined.
Spoon mixture into prepared tin and smooth surface with back of a metal spoon, making a shallow well in centre.
Bake for 70 minutes or until an inserted skewer comes out clean. Stand in tin for at least 10 minutes before turning onto a serving plate or cake stand with a lip.

TIP:

Pack the bananas as tightly as possible in the base of the tin for the best visual effect





This is a perfect recipe to batch bake and freeze for busy weeks ahead

Pear & Yogurt Almond Muffins

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

Filled to the brim with delicious (and healthy!) ingredients like juicy pears, chia seeds and oats, these muffins are great to grab and go for breakfast on the run.

INGREDIENTS

Muffins

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

Topping

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

METHOD

Muffins

Preheat oven to 180°C (fan forced) and grease a 12 hole muffin tin.

Place the oil, eggs, yoghurt and Vanilla Extract in a jug and whisk to combine. Place sugar, flour, cinnamon, chia seeds and baking powder in a medium bowl, stir to combine.

Make a well in centre of dry ingredients and pour wet ingredients into dry and mix using a wooden spoon until just combined. Add pears and gently fold to disperse. Spoon the mixture into the muffin cases until ¾ full.

Topping

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

Apple Bread with Whipped Honey Butter

SERVES: 12 | PREP: 30 MIN | COOK: 90 MIN

This incredibly moist loaf cake is the perfect showcase of our favourite autumn flavours. Serve warm and don't skimp on the whipped honey butter!

INGREDIENTS

Apple Bread

- 1 cup (150g) plain flour
- 1 cup (150g) plain wholemeal flour
- 2 ½ tsp baking powder
- 1 tsp ground cinnamon or Queen Cinnamon Baking Paste
- 1 tsp mixed spice
- 1 cup firmly packed (220g) brown sugar
- 1 cup (100g) pecans, toasted and coarsely chopped
- 4 medium (about 160g each) apples
- 2 large eggs, room temperature, lightly whisked
- ½ cup (125ml) sunflower oil
- 2 tsp Queen Organic Vanilla Essence

Whipped Honey Butter

- 125g unsalted butter, at room temperature
- 2 tbsp floral honey
- 1 tsp Queen Organic Vanilla Essence

METHOD

Apple Bread

Preheat oven to 160°C (fan forced). Grease and line a 8.5 x 17.5cm loaf tin.

Sift flours, baking powder, cinnamon and mixed spice into a large bowl. Stir in sugar and pecans.

Core and coarsely grate 3 apples. Place in medium bowl. Add eggs, oil and Vanilla, using a fork to whisk until evenly combined. Add apple mixture to dry ingredients, folding together with a large metal spoon until just combined.

Spoon mixture into prepared tin and smoothen surface with back of spoon. Peel, quarter, core and slice remaining apple and arrange on top of loaf.

Bake for 90 min or until inserted skewer comes out clean. Allow to cool in tin for 5 minutes before transferring to wire rack.

Whipped Honey Butter

Use an electric mixer to beat the butter, honey and vanilla essence until pale and creamy.

Serve apple bread fresh or toasted, spread with a generous dollop of whipped honey butter.



Thank you to our friend Aneka Manning from Bake Club for this recipe!



Slice thickly and serve fresh from the oven with honey and yoghurt for the perfect autumn afternoon tea

Pear Tahini Crumble Loaf

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

Pears at the peak of their season give this loaf a natural sweetness, partnered with the earthy, nutty flavours of tahini and hazelnuts.

INGREDIENTS

Loaf

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

Crumble

40g unsalted butter
½ cup (75g) self-raising flour
2 tbsp brown sugar
⅓ cup (40g) hazelnuts, roughly chopped

METHOD

Loaf

Preheat oven to 160°C (fan forced). Lightly grease and line a large 13cm x 23cm loaf tin. In a small saucepan, melt butter over medium heat and cook for 4-5 min or until foamy and nut brown. Pour into a large bowl and set aside to cool slightly.

Add maple syrup, milk, eggs, tahini and vanilla, and whisk well to combine. Add almond meal, self-rising flour, cinnamon and bicarbonate of soda and whisk until smooth. Stir through chopped pears and pour into prepared loaf tin.

Crumble

To make crumble, place butter, flour and sugar in a bowl and mix to combine. Add hazelnuts into mixture. Sprinkle over the cake.

Bake for 1 hour 15 min or until an inserted skewer comes out clean. Set aside in tin to cool completely before serving.

Vanilla Pear Frangipane Galette

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

This delicious galette is filled with a nutty almond frangipane and vanilla poached pears. Serve with hot vanilla custard for pure indulgence!

INGREDIENTS

Loaf

1 cup + 1 tbsp (165g) plain flour
½ cup (50g) almond meal
1 tbsp caster sugar
pinch salt
¼ tsp ground cardamom
pinch ground cinnamon
150g butter, chilled, cut into small cubes
2 tsbp Queen Vanilla Bean Paste
2-4 tbsp iced water

Topping

⅔ cup + 1 tsp (155g) caster sugar
1 ½ cups + 1 tbsp (185g) almond meal
2 large eggs, lightly whisked
Pinch salt
1 tsp Queen Finest Vava'u Vanilla Extract
½ tsp Queen Natural Almond Extract
40g unsalted butter, melted
4 bosc pears, ripe but firm
1 large egg whisked with 1 tsbp water
¼ cup apricot jam

METHOD

Crust

Combine all ingredients except chilled water in a food processor and process until mixture resembles fine breadcrumbs. Add iced water 1 tsp at a time until mixture comes together. Remove from processor and form a ball (do not knead), wrap in clingwrap and chill for one hour.

Frangipane

Combine all ingredients except butter in a food processor and mix until combined and smooth. Add melted butter and process until mixture comes together. Set aside.

Preheat oven to 200°C (fan forced). Halve and core pears, then carefully slice into fans, leaving tops intact.

Once chilled, remove dough from clingwrap and roll out to a large circle approx. 3-5mm thick on a lightly floured surface, turning to prevent sticking. Gently transfer to a baking tray lined with baking paper, using to rolling pin to lift dough.

Spread frangipane over dough, leaving 3-4cm border around the edges, to allow for folding. Top with fanned pears and brush with egg wash. Bake for 45-50 min until golden. Once ready to serve, gently heat jam until runny, and then brush galette with a thin layer of jam. Serve with ice cream or double cream.





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