



Winter

COSY RECIPES FOR CHILLY DAYS
& FROSTY NIGHTS





Winter bakes to warm you from the inside, out!

The chilly weather has well and truly set in, meaning the only sensible option is to rug up, switch on your oven and bake up a storm. Whether it's the allure of steamy self-saucing puddings or comforting fruity crumbles, one thing is for sure: nothing warms the toes like a winter bake off!

While you can count on cool weather to bring out those classic winter cravings, don't let it stop you from baking with fun, fruity flavors too. To help brighten up those darker days, we've included a few bursts of summer flavour in this collection like lime, raspberry and passionfruit. Our secret weapon? Queen Baking Pastes, of course! These handy little tubes of natural flavour allow you to bake brighter without hunting down expensive, out-of-season fruit.

We hope you enjoy baking these delicious recipes as much as we enjoyed testing them!

Queen



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Comforting Desserts

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Double Chocolate & Raspberry Self Saucing Pudding

SERVES: 8-10 | PREP: 25 MIN | COOK: 50-55 MIN

This fudgy pudding is the ultimate winter comfort food. Add a burst of flavour with Queen Raspberry Baking Paste - no need to hunt down out of season raspberries!

INGREDIENTS

Pudding

Melted butter, to grease

1 ½ cups (225g) self raising flour

1 cup, firmly packed (220g) brown sugar

½ cup (55g) cocoa powder, sifted

100g good-quality dark cooking chocolate (45% cocoa), coarsely chopped

1 cup (250ml) milk

125g butter, melted and cooled

2 large eggs

2 tsp Queen Raspberry Baking Paste

100g frozen raspberries

Icing sugar, to sprinkle

Thickened cream or vanilla ice cream, to serve

Chocolate Sauce

1 cup, firmly packed (220g) brown sugar

⅓ cup (40g) cocoa powder

1 ¾ cups (440ml) boiling water

METHOD

Preheat oven to 180°C (160°C fan-forced). Grease a 2.5-litre (10-cup) capacity ovenproof dish with melted butter. Place dish on a tray lined with baking paper.

Combine flour, sugar and cocoa powder in a large bowl. Add chopped chocolate and stir to combine.

Put milk, butter, egg and Raspberry Baking Paste in a separate medium bowl or jug and whisk with a fork until well combined. Add to flour mixture and use a spatula to mix until just smooth and well combined. Gently fold through frozen raspberries. Pour batter into greased dish and use a metal spoon to smooth.

To make chocolate sauce, add sugar and sifted cocoa powder in a bowl. Sprinkle evenly over surface of batter in dish. Gradually pour boiling water over the back of a spoon to cover sugar and cocoa.

Bake in preheated oven for 50-55 minutes or until a cake-like topping forms over chocolate sauce. A skewer inserted halfway down into center of pudding will come out clean when ready.

Allow to cool for 3 minutes before sprinkling with icing sugar. Serve in bowls with cream or ice cream.



TIP: for an extra saucy pudding, simply reduce cooking time by 10 minutes



Vanilla Bean Crème Brûlée

SERVES: 4 | PREP: 10 MIN + OVERNIGHT | COOK: 45 MIN

Is there anything more satisfying than cracking into a perfect crème brûlée, revealing creamy, vanilla-scented custard? This recipe is a classic and for good reason!

INGREDIENTS

600ml thickened cream
1 tsp Queen Organic Vanilla Bean Paste
6 large egg yolks
½ (110g) caster sugar
¼ cup (55g) caster sugar, extra

METHOD

Preheat oven to 150°C (fan forced). Place cream and Vanilla Bean Paste in a saucepan over medium heat and bring to boiling point (do not boil), then remove from heat. Set aside to infuse for 5 minutes.

Place egg yolks and ½ cup of caster sugar in a bowl and beat with electric beaters for 2-3 minutes until pale and creamy. Pour hot cream over yolk mixture, whisking quickly to combine. The beating process will have created a foam on top of the mixture. Scoop off with a spoon and discard.

Strain mixture into a large jug, then carefully pour into 4 x 150ml ovenproof ramekins.

Place ramekins in a deep roasting pan. Pour boiling water into pan to come halfway up sides of ramekins. Cover pan loosely with foil, allowing some air to enter sides. Bake in preheated oven for 45 minutes. Custards should still have a slight wobble when done.

Carefully remove ramekins from oven and water bath and set aside to cool. Cover with plastic wrap and refrigerate overnight.

When ready to serve, preheat oven grill to high. Sprinkle remaining caster sugar on top of each custard and use the back of a spoon to spread evenly. Place under grill until sugar melts and caramelizes. Alternatively, use a domestic blowtorch to caramelize.



Syrupy Vanilla Maple Cakes

SERVES: 12 | PREP: 25 MIN | COOK: 45 MIN

These fluffy little cakes are infused with a fragrant maple vanilla syrup. Serve warm with lightly whipped cream and a hot cup of tea.

INGREDIENTS

Syrup

- ¾ cup (180ml) water
- ¼ cup (125ml/175g) Queen Pure Maple Syrup
- 2 cups (440g) caster sugar
- 3 tsp Queen Vanilla Bean Paste

Maple butter

- ¾ cup (120g) brown sugar, lightly packed
- 115g salted butter, melted
- ¾ cup (180ml/245g) Queen Pure Maple Syrup
- 2 tbsp (20g) custard powder
- 1 ⅓ cup + 1 tbsp (210g) self-raising flour
- 150ml milk
- 2 tsp Queen Vanilla Bean Paste
- 1 large egg, lightly whisked

METHOD

Prepare vanilla syrup by combining sugar, maple syrup & water in a small saucepan. Bring to a simmer, stirring until all sugar is dissolved. Add Vanilla Bean Paste and set aside to cool.

Preheat oven to 180°C (fan forced), grease and line a 12-cup muffin tray. Combine butter, sugar and pure maple syrup in a large saucepan over low heat until sugar has dissolved. Remove from heat, stir in Vanilla Bean Paste and allow to cool for 15 minutes.

Once butter & sugar mixture has cooled, sift custard powder & flour into mixture, followed by milk. Mix until just combined, then add egg and mix until smooth. Use a jug to pour mixture into muffin cases until two thirds of the way up the cake. Bake for 45 minutes until golden and an inserted skewer comes out clean. While cakes are still warm, brush with vanilla syrup. These are ideal served warm with whipped cream.





Double Chocolate Orange Tart

SERVES: 12 - 14 | PREP: 25 MIN | COOK: 45 MIN + CHILL

This decadent dessert is the perfect balance of rich chocolate and fresh, sweet orange. Pile the cream high for added drama and finish with a drizzle of zesty orange syrup.

INGREDIENTS

Pastry

- 1 $\frac{3}{4}$ cups (260g) plain flour
- $\frac{1}{4}$ cup (25g) almond meal
- $\frac{1}{4}$ cup (30g) cocoa
- $\frac{1}{3}$ cup (50g) icing sugar
- Pinch of salt
- 150g cold unsalted butter, cubed
- 1 large egg
- 1 tsp Queen Vanilla Bean Paste

Filling

- 230g good quality dark cooking chocolate (min. 60%), chopped
- 80g unsalted butter, room temperature
- 2 large eggs
- $\frac{1}{2}$ cup (125ml) thickened cream
- $\frac{1}{4}$ cup (55g) caster sugar
- $\frac{1}{4}$ tsp salt
- 1 tsp Queen Vanilla Bean Paste
- 3-4 tsp orange zest, finely grated

METHOD

Pastry

Process flour, cocoa powder, sugar, and salt in a food processor for a few seconds until combined. Add butter and pulse until mixture has a sandy consistency. Add egg and Vanilla Bean Paste, and process until dough just starts to clump together, but is still quite crumbly.

Turn dough out onto a piece of cling wrap and form into a ball. Flatten slightly into a disk, wrap in cling wrap and refrigerate for 1 hour.

Preheat oven to 190°C (fan forced). Grease and line a 23cm tart tin with a removable base. On a lightly floured surface, roll out dough to fit just over tin diameter. Place gently into tart tin, brushing away any excess flour. Trim pastry edges, cover with cling wrap and chill for 15 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. Remove from oven and set aside to cool. Reduce oven to 150°C.

Continued overleaf

Double Chocolate Orange Tart

SERVES: 12 -14 | PREP: 25 MIN | COOK: 45 MIN + CHILL

This decadent dessert is the perfect balance of rich chocolate and fresh, sweet orange. Pile the cream high for added drama and finish with a drizzle of zesty orange syrup.

INGREDIENTS / Cont.

Orange Syrup

Juice and zest of 1 orange
1 tbsp sugar

Whipped Cream

600ml thickened cream
2 tbsp icing sugar
2 tsp Queen Vanilla Bean Paste
1-2 oranges, to decorate

METHOD / Cont.

Filling

Melt chocolate, butter and orange zest in small saucepan over low heat, stirring until smooth. Remove from heat and allow to cool for 10 minutes.

In a large bowl, whisk together eggs, cream, sugar, salt and Vanilla Bean Paste. Whisk chocolate mixture into egg mixture until combined.

Pour filling into cooled pastry and tap gently on bench top to bring any air bubbles to the surface. Bake for 20-25 minutes until filling is set around the edges and middle has a slight wobble. Cool completely in tin. Refrigerate for 2 hours.

Orange Syrup

Combine juice, zest and sugar in a small saucepan. Over a medium heat, cook until mixture has reduced slightly and thickened. Remove from heat and allow to cool.

Whipped Cream

Whip cream, sugar and Vanilla Bean Paste to firm peaks. Dollop cream over tart and top with slices of fresh orange.

TIP

Don't worry if your pastry breaks while trying to place it into your tart tin - simply patch tears or holes with more pastry



Queen Passionfruit Baking Paste adds a pop of summery flavour, even when fresh passionfruit is out of season!

Individual Passionfruit Syrup Cakes

SERVES: 6 | PREP: 25 MIN | COOK: 30 MIN

Half pudding and half syrup cake, these little treats are the perfect way to finish off a delicious dinner party.

INGREDIENTS

Lime Syrup

- ¼ (60ml) cup lime juice
- 2 tbsp water
- ½ cup (110g) caster sugar

Puddings

- Melted butter, to grease
- ½ cup (110g) caster sugar
- 100g butter, at room temperature, cubed
- 4 tsp Queen Passionfruit Baking Paste
- 2 large eggs
- 125g self-raising flour, sifted
- ¾ cup (65g) desiccated coconut
- ½ cup (125ml) coconut milk

Passionfruit Cream

- ¾ cup (180ml) thick (double) cream
- 1 ½ tsp Queen Passionfruit Baking Paste OR ⅓ cup fresh passionfruit pulp

METHOD

Preheat oven to 160°C (fan-forced). Grease 6 x 185ml ramekins and place on an oven tray.

Stir lime juice, water and sugar in a saucepan over low heat until sugar has dissolved. Boil for 5 minutes, until reduced slightly. Allow to cool then spoon 1 tbsp of syrup into each ramekin and set remaining syrup aside.

Using an electric mixer, beat butter, sugar and Passionfruit Baking Paste until pale and creamy. Add eggs one at a time, beating well after each addition.

Combine flour and desiccated coconut. Add half to butter mixture and mix on low until just combined. Add coconut milk and mix until just combined. Add remaining flour and coconut mixture and mix on low until just combined.

Spoon mixture into ramekins over lime syrup, dividing evenly (syrup will come up sides of ramekins). Bake in preheated oven for 25-30 min or until an inserted skewer comes out clean.

Stand puddings in ramekins for 3-5 min before turning onto plates, using a small palette knife to release them if necessary.

Whip cream and Passionfruit Baking Paste to soft peaks. Or if using passionfruit pulp, fold pulp through whipped cream. Serve puddings warm with a generous dollop of passionfruit cream.

Rosewater Panna Cotta

SERVES: 4 | PREP: 15 MIN + CHILLING

Scented with delicate rosewater and fragrant vanilla bean, these stunning panna cottas are a perfect dessert to finish off a dinner party.

INGREDIENTS

2 tsp vegetable or melted coconut oil
2 tsp gelatine
1 tbsp boiling water
1 ½ cups (375ml) full cream milk
½ cup (125ml) thickened cream
¼ cup (55g) sugar
1 tsp Queen Organic Vanilla Bean Paste
½ tsp Queen Natural Rosewater Essence
Queen Rose Pink Food Colour

METHOD

Lightly oil the base and sides of 4 ramekins or dariole moulds.

In a small bowl sprinkle gelatine over boiling water, mix well, then set aside to bloom.

Combine cream, milk, sugar and Vanilla Bean Paste in a saucepan. Stir over low heat until mixture just begins to simmer. Add Rosewater Essence, a few drops of Rose Pink Food Colour and bloomed gelatin and mix until fully dissolved. Remove from heat.

Divide mixture between moulds. Cool to room temperature, then chill for at least 3 hours.

Invert panna cottas onto plates to serve. Garnish with dried rose petals, available from delis and specialty stores.



TIP: use a high quality cream with greater fat content to emphasise the pink ombré effect



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Feel Good Treats

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Rosewater & White Chocolate Scones

SERVES: 10 | PREP: 20 MIN | COOK: 12 - 15 MIN

These delicate white chocolate scones are served with a fragrant rosewater and vanilla bean cream for an elegant morning tea treat. Just one question – is it jam first or cream first?

INGREDIENTS

Scones

2 cups (300g) self-raising flour, plus extra to dust
¼ tsp salt
40g butter, cubed, softened slightly
2 tbsp caster sugar
60g good-quality white chocolate, chilled, coarsely grated
1 cup (250ml) pure cream, plus extra to brush
2 tsp Queen Natural Rosewater Essence
Dried rose or mixed flower petals to decorate

Rosewater Cream

½ cup (125ml) thickened cream
1 ½ tsp Queen Natural Rosewater Essence
1 tsp Queen Vanilla Bean Paste

METHOD

Scones

Preheat oven to 200°C (fan forced). Line a tray with baking paper.

Combine flour and salt in a large bowl. Use fingertips to rub in butter until mixture resembles fine breadcrumbs. Stir in sugar and white chocolate.

Combine cream and Rosewater Essence. Add to flour mixture and use a flat-bladed knife to mix with a cutting action until dough comes together in clumps.

Use hands to bring dough together – it should be soft, but not sticky. Place on a lightly floured surface and knead lightly and briefly (about 6 times) to bring it together.

Gently roll dough out with a floured rolling pin to about 2cm thick. Cut into 10 rounds using a floured 6cm round cutter. Gently gather offcuts and reroll once if necessary. Place on prepared tray 3cm apart. Lightly brush scones with cream before baking for 12-15 minutes or lightly golden.

Combine cream, Vanilla Bean Paste and Rosewater Essence in a medium bowl. Stir with a hand whisk or electric mixer until it starts to thicken and almost reaches soft peaks stage. Serve warm or at room temperature, split and topped with jam and rosewater cream.





Raw Choc Raspberry Slice

SERVES: 40 | PREP: 30 MIN + CHILLING

Free from refined sugar and packed with nutritious ingredients, this slice is perfect for a not-so-naughty afternoon tea treat.

INGREDIENTS

Base

100g dried pitted dates
½ cup (80ml) boiling water
100g roasted almonds
1 cup (90g) desiccated coconut
2 tbsp cacao powder, sifted
1 tbsp Queen Pure Maple Syrup
1 tsp Queen Natural Organic Vanilla Essence

Filling

2 cups (180g) desiccated coconut
½ cup (130g) virgin / unprocessed coconut oil
2 tbsp Queen Pure Maple Syrup
1 tbsp Queen Raspberry Baking Paste
½ tsp Queen Pillarbox Red Food Colouring

METHOD

Base

Place dates in a small heatproof bowl and cover with boiling water. Set aside for 15 minutes, drain over a bowl to reserve soaking liquid. Grease and line a 16cm x 26cm slice tin with baking paper.

Place dates, 2 tbsp of soaking liquid, almonds, coconut, cacao, Pure Maple Syrup and Vanilla Essence in a food processor and process until nuts are finely chopped and mixture is well combined. Spread into tin and press down firmly with damp fingertips to evenly cover. Refrigerate while making filling.

Filling

Place coconut, coconut oil, Pure Maple Syrup and Raspberry Baking Paste in a clean food processor bowl and process until evenly combined. Spread over chocolate base and press down firmly with damp fingertips to evenly cover. Refrigerate while making topping.

Continued overleaf

Raw Choc Raspberry Slice

SERVES: 40 | PREP: 30 MIN + CHILLING

Free from refined sugar and packed with nutritious ingredients, this slice is perfect for a not-so-naughty afternoon tea treat.

INGREDIENTS / Cont.

Topping

125g good-quality dark cooking chocolate (70% cocoa), chopped
2 tbsp virgin / unprocessed coconut oil
1 tbsp Queen Pure Maple Syrup

METHOD / Cont.

Topping

Combine chocolate and coconut oil in a medium heatproof bowl. Place over a saucepan of simmering water (ensuring the bowl doesn't touch the water) stirring until chocolate melts and mixture is smooth. Remove from heat and stir in Pure Maple Syrup. Set aside for 10 minutes to cool slightly.

Pour topping over filling and use the back of a metal spoon to spread gently and evenly. Return to fridge for 30 minutes or until firm enough to slice. Cut with a warm and dry knife. Serve chilled.



Thank you to our friend Aneka from BakeClub for this delicious recipe!



Mini Baked Jam Doughnuts

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

Everyone loves a doughnut and these, which are baked rather than fried, are a clever take on the traditional recipe!

INGREDIENTS

Doughnuts

Melted butter, to grease
1 cup (150g) plain flour
1 ½ tsp baking powder
⅓ cup (75g) caster sugar
1 egg
½ cup (80ml) milk
50g butter, melted
1 tsp Queen Natural Organic Vanilla Essence
1 tbsp strawberry or raspberry jam

Cinnamon Sugar Coating

½ cup (110g) caster sugar
1 tsp ground cinnamon
60g butter, melted

METHOD

Preheat oven to 190°C (170°C fan forced). Grease a 12-hole round-based patty pan tin with a little melted butter.

Sift flour and baking powder into a medium mixing bowl. Stir in sugar.

Place egg, milk, melted butter and Vanilla in a jug and whisk with a fork until well combined. Add to dry ingredients and stir with balloon whisk until just combined.

Divide two thirds of the mixture evenly among the greased patty pan holes. Use the back of a teaspoon to spread the mixture into holes and make a slight indent in centre of each. Divide jam among the indents and top with remaining doughnut mixture to cover jam.

Bake in preheated oven for 10-12 min or until golden and cooked through. Leave to stand in tin for a few minutes to cool slightly.

To make sugar coating, combine sugar and cinnamon in a bowl. Using a pastry brush, liberally brush warm doughnuts with melted butter. Add to cinnamon sugar one at a time and toss to coat.

Best eaten warm on the day they are baked!

Pear, Passionfruit & White Chocolate Muffins

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

Passionfruit and white chocolate is a well loved combo, but throw some fresh pear and coconut into the mix and you've got yourself a muffin recipe for grown ups!

INGREDIENTS

1 ½ cups (225g) self-raising flour
½ cup (75g) plain flour
¾ cup (165g) caster sugar
2/3 cup (50g) shredded coconut
125g good-quality white cooking chocolate, chopped
2 medium (about 220g each) firm ripe pears (such as Williams), peeled, cored and cut into 2cm chunks
¾ cup (185ml) buttermilk
⅓ cup (80ml) light olive oil
2 eggs, at room temperature
2 tsp Queen Passionfruit Baking Paste
1 medium (about 220g) firm ripe pear (such as Williams), extra, peeled, quartered, cored and cut into slices, to decorate
Extra shredded coconut, to sprinkle

METHOD

Preheat oven to 170°C (fan-forced). Line a 12-cup (80ml - 1/3 cup) muffin tray with muffin paper cases.

Sift flours together in a large mixing bowl. Stir in sugar, coconut and white chocolate. Gently stir in pear.

With a fork, whisk buttermilk, oil, eggs and Passionfruit Baking Paste together in a bowl. Add to flour mixture and use a large metal spoon to fold together until just combined. Be careful not to over mix – the batter should still be slightly lumpy.

Spoon mixture into paper cases, dividing evenly. Top each muffin with a few of slices of pear and sprinkle with extra shredded coconut. Bake in preheated oven for 30 minutes or until muffins are golden and cooked when tested with a skewer. Cool for 3 minutes in tin, then transfer to a wire rack. Serve warm or at room temperature.

These tender little muffins are the perfect size for an afternoon tea treat, and so simple to bake!



Raspberry & White Chocolate Pound Cake

SERVES: 10 - 12 | PREP: 30 MIN + COOLING | COOK: 65 MIN

This easy pound cake is bursting with tangy raspberries and sweet white chocolate, finished off with a generous swirl of cream cheese frosting.

INGREDIENTS

Pound Cake

- 1 ¼ cups (190g) plain flour
- 1 ½ tsp baking powder
- 2/3 cup (165g) caster sugar
- 125g butter, cubed, at room temperature
- ⅓ cup (80ml) buttermilk
- 2 eggs, at room temperature
- 1 ½ tsp Queen Raspberry Baking Paste
- 100g good-quality white cooking chocolate, melted and cooled
- 1 cup (125g) frozen raspberries (see tips overleaf)

Cream Cheese Frosting

- 125g cream cheese, at room temperature
- 60g butter, at room temperature
- 1 cup (150g) icing sugar, sifted
- 1 tsp Queen Raspberry Baking paste
- 40g frozen raspberries, thawed

METHOD

Pound Cake

- Preheat oven to 160°C (fan-forced). Grease and line 11.5cm x 20cm loaf tin.
- Place plain flour, baking powder, sugar, butter, buttermilk, eggs and Raspberry Baking Paste in a large mixing bowl. Use an electric mixer to beat on low speed until combined. Increase speed to high and beat for 3 minutes or until mixture is well combined and very pale in colour.
- Add cooled melted white chocolate and beat until just combined. Add frozen raspberries and use a large metal spoon or spatula to quickly fold in until just combined. Spoon mixture into prepared tin and smooth surface.
- Bake in preheated oven for 65 minutes or until a skewer inserted comes out clean. Leave to cool in tin for 5 minutes before turning onto a wire rack to cool completely (this will take about 2 hours).

Continued overleaf



Raspberry & White Chocolate Pound Cake

SERVES: 10 - 12 | PREP: 30 MIN + COOLING | COOK: 65 MIN

This easy pound cake is bursting with tangy raspberries and sweet white chocolate, finished off with a generous swirl of cream cheese frosting.

TIPS

- It is best to incorporate the raspberries into the cake batter while they are still frozen. If thawed they will bleed into the cake, streaking it with colour.
- The swirling is less messy (and more defined) by drizzling the raspberry juice over the frosting after the cake had been iced and then swirling it through.
- This cake will keep un-iced in an airtight container at room temperature in a cool spot for up to 3 days. Once iced it is best kept in an airtight container in the fridge for up to 3 days. Serve at room temperature.

METHOD / Cont.

Cream Cheese Frosting

Beat cream cheese, butter and Raspberry Baking Paste with an electric mixer until pale, creamy and well combined.

Gradually add icing sugar, half a cup at a time, beating well after each addition until well combined. Continue to beat on medium-high speed for 5 minutes or until very light and creamy.

Mash thawed raspberries with a fork then pass through a sieve, pressing with a spoon to extract as much juice as possible. Discard seeds.

Spread frosting over cooled cake, swirling as desired. Drizzle with raspberry juice and use a teaspoon to gently swirl the juice through the frosting. Serve in slices.





Passionfruit Scottish Shortbread

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

We've given traditional shortbread a twist with a bright burst of Passionfruit Baking Paste. Simply shape the dough by hand and slice into triangles – no cookies cutters required!

INGREDIENTS

1 ¼ cups (185g) plain flour
90g caster sugar
185g butter
2 tsp Queen Passionfruit Baking Paste
150g dark cooking chocolate
Caster sugar, to dust

METHOD

Shortbread

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

Cream butter, sugar and Passionfruit Baking in the bowl of a stand mixer for 5 - 6 minutes until pale and creamy and sugar has dissolved.

Sift in flour and mix until just combined. Turn out onto a floured bench and knead until just smooth. Be careful not to over knead!

Roll dough into a ball and gently flatten with palm of hand to 1.5cm thickness. Pinch edge to form a frill. Use a sharp knife to score 8 triangles into the dough, being careful not to cut through completely.

Bake in preheated oven for 15-20 minutes until pale golden brown on the edges. Allow to cool completely before using a sharp knife to cut into triangles.

Chocolate Icing

Line a baking tray with baking paper. Melt chocolate in a small microwave-safe bowl on medium heat in 30 second bursts, mixing well between each interval.

Dip shortbread triangles halfway into melted chocolate and lay onto trays lined with baking paper. Allow to fully set before sprinkling with caster sugar and serving.



03

Queen Winter Classics

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

Coconut Rough Magic Cake

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

This recipe is truly magical! During baking, one simple batter transforms into a delicious triple-layered custard cake that tastes just like a coconut rough.

INGREDIENTS

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

METHOD

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

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

Place half the milk in a microwave safe jug and microwave for 30 seconds until warm. Add remaining cold milk so milk is lukewarm. On the lowest speed, gradually add milk to egg mixture in a steady stream, mixing until fully combined.

In a separate bowl, beat egg whites until stiff peaks form. Gently fold 1/3 of egg whites into milk mixture using a spatula. Mix until just combined then add remaining egg whites 1/3 at a time. Be careful not to over mix, it's okay to have some clumps of egg white remaining.

Pour mixture into tin, gently smooth surface and bake for 45 minutes. During baking it may puff up at the sides - do not remove from oven and allow to bake the full period. Allow to fully cool in the tin, then refrigerate and cut into squares and dust with icing sugar to serve.

Baileys Butterscotch Self Saucing Pudding

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

Take your pudding up a notch with this Baileys-spiked winter warmer. Serve piping hot with a generous dollop of cream and an extra drizzle of Baileys!

INGREDIENTS

Cake

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

Sauce

- ½ cup brown (110g) sugar
- ½ tbsp cornflour
- 2 tbsp (550g) golden syrup
- 1 ½ cups (375ml) boiling water
- ½ cup (125ml) Baileys Irish Cream Liqueur

To serve

- Icing sugar
- Double cream or ice cream

METHOD

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

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

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

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

TIP

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





Caramel Mud Cake

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

Rich, dense and smothered in a creamy caramel ganache, this cake is perfectly moist and surprisingly easy to make.

INGREDIENTS

Cake

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

Ganache

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

METHOD

Caramel

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

Cake

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

Continued overleaf

Caramel Mud Cake

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

Rich, dense and smothered in a creamy caramel ganache, this cake is perfectly moist and surprisingly easy to make.

TIPS

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

METHOD / Cont.

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

Ganache

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

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





Berry White Choc Coconut Crumble

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

Ready in a flash, this juicy berry mix is topped with a coconut and white chocolate crumble that caramelises during baking. Perfect for any last minute dinner parties!

INGREDIENTS

Berry Base

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

Crumble

- 100g unsalted butter, softened
- 1 cup (150g) lightly packed brown sugar
- 1 tsp Queen Vanilla Bean Paste
- 2/3 cup (100g) plain flour
- ½ cup (45g) rolled oats
- ⅓ cup (30g) desiccated coconut
- ½ cup (90g) white chocolate buttons, chopped

METHOD

Preheat oven to 180°C (fan forced).

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

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

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

Chocolate Sour Cream Bundt

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

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

INGREDIENTS

Cake

- 1 cup (250ml) sour cream
- ⅓ cup (80ml) water
- 2 tsp Queen Natural Vanilla Extract
- 1 ½ cups (225g) plain flour
- ¾ cup (95g) unsweetened cocoa powder
- 1 ½ tsp baking powder
- ¾ tsp baking soda
- Pinch salt
- 230g unsalted butter, softened
- 1 ⅓ cups (295g) firmly packed brown sugar
- 3 large eggs

Ganache

- 200g dark cooking chocolate, chopped
- ¾ cup (180ml) sour cream
- 1 tsp Queen Natural Vanilla Extract
- 1 tsp espresso powder (optional)
- 1 tbsp Queen Glucose Syrup

METHOD

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

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

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

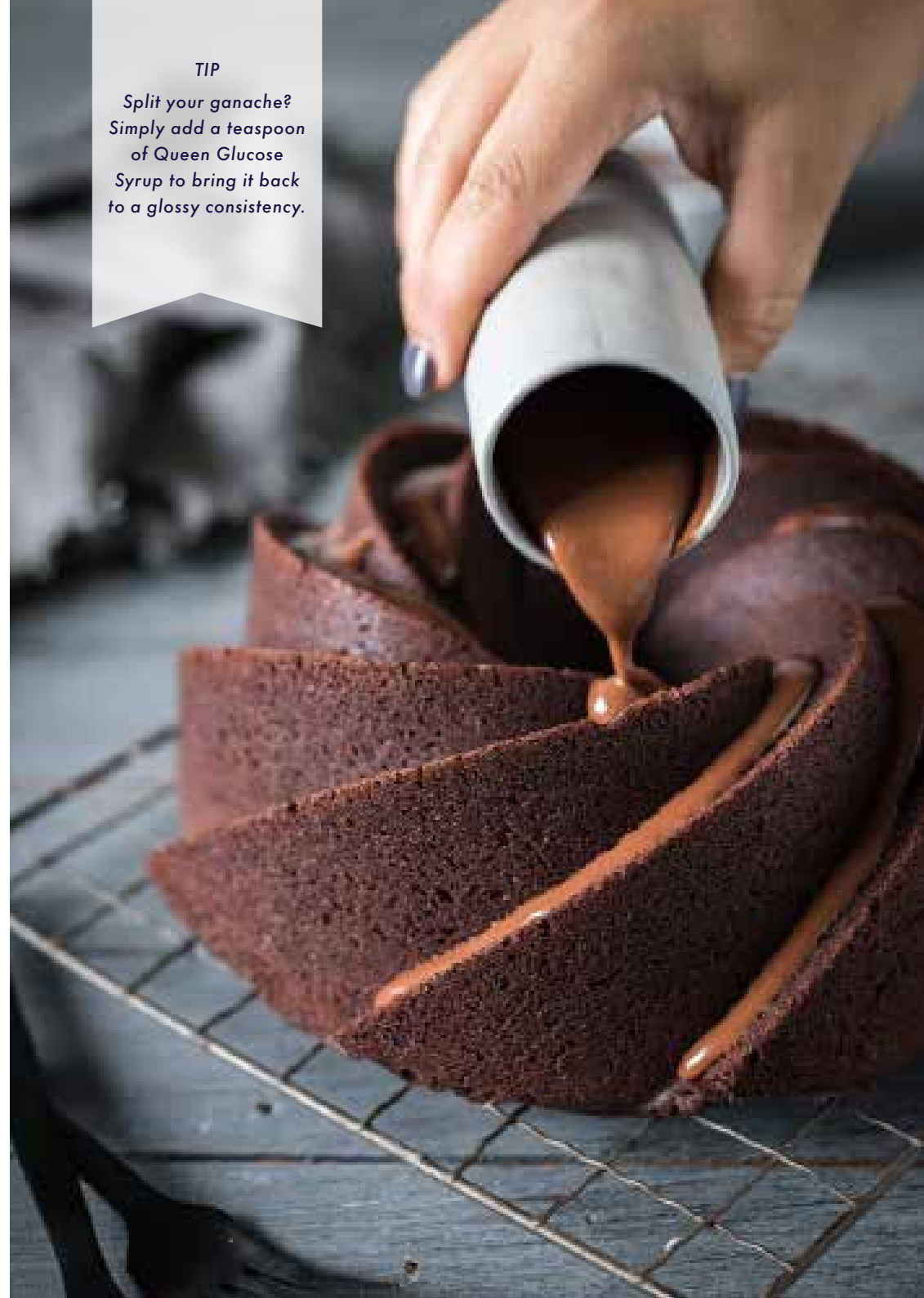
Add half of flour mixture to butter mixture, mix well then add half of sour cream mixture, mixing in between. Repeat with remaining mixture and mix until well combined.

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

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

TIP

Split your ganache? Simply add a teaspoon of Queen Glucose Syrup to bring it back to a glossy consistency.



Spicy Ginger & Apple Self Saucing Pudding

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

Chock full of warming ginger and juicy apple chunks, this rich indulgent winter pudding makes it easy to battle those chilly nights!

INGREDIENTS

pudding

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

Sauce

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

METHOD

pudding

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

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

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

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

Sauce

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



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