

The Little Book of Sprinkles





Love sprinkles? So do we!

Sprinkles have always been a staple in our baking tool kit - they're quite possibly the easiest way to decorate, add colour and hide wonky icing.

But have you noticed a new trend? Lately the humble hundreds and thousands have morphed into spectacular new sprinkle mixes!

No longer just for children's birthday cakes, these modern sprinkles are perfect for adding a touch of grown-up glamour, a hint of sparkle or a bright pop of colour. Here at Queen, they're our new go-to for jazzing up everyday recipes.

We must also thank sprinkles for saving the day, distracting the eye from any less-than-perfect bakes. These sweet little decorations are perfect for disguising burnt bits and unfortunate cracks. Don't worry, we've all been there!

So bakers, treat yourself to a bottle of Dr. Oetker Midnight Magic, Glamour & Sparkle or Unicorn Confetti and sprinkle on!

Happy baking,

Queen



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Dark Choc Peanut Butter Cookies

IS THERE A MORE HEAVENLY FLAVOUR COMBINATION THAN DARK CHOCOLATE AND PEANUT BUTTER? A TOUCH OF GLAMOUR & SPARKLE MAKES THESE COOKIES EXTRA SPECIAL!

SERVES: 24 - 30 | **PREP:** 20 MIN | **COOK:** 10 MIN

INGREDIENTS

Cookies

1 cup smooth peanut butter
120g butter, softened
¼ cup (55g) caster sugar
¾ cup (120g) brown sugar, firmly packed
1 large egg
2 tsp Queen Vanilla Bean Paste
1 ½ cups (225g) plain flour
1 tsp bicarbonate soda
¼ tsp salt

Ganache

200g dark chocolate, chopped
150ml pure or thickened cream
Dr. Oetker Glamour & Sparkle Sprinkles

METHOD

Cookies

Preheat oven to 170°C (fan forced). Line a baking tray with baking paper.

In the bowl of a stand mixer fitted with the paddle attachment, combine peanut butter, butter and sugar until soft and creamy. Add egg and Vanilla Bean Paste and mix to combine.

In a separate bowl, whisk together flour, baking soda and salt. With the mixer on low, slowly add dry ingredients until combined.

Roll dough into 3-4cm balls and place prepared baking tray. Gently press slightly with finger tips. Bake for 8-10 minutes or as soon as tops begin to slightly crack. Allow to cool on tray for 5 minutes before transferring to a wire rack to cool completely.

Ganache

Place chocolate in a heat proof bowl. Set aside. Gently heat cream in a small saucepan until it just comes to a simmer. Pour over chocolate and allow to sit for 4 minutes before stirring until smooth. Place in refrigerator for 20-30 minutes until spreadable.

Assembly

Spread ganache over cookies in an even layer. Sprinkle over Glamour & Sparkle before the chocolate sets completely.

Tip

Choose the highest quality cooking chocolate you can find – it will make all the difference! Cooking chocolate is formulated specifically for all the heating and cooling that baking entails and is far less likely to go awry than regular chocolate.





These fragrant cinnamon scrolls are the perfect excuse to have sprinkles for breakfast on your birthday!

No-Knead 1 Hour Cinnamon Birthday Scrolls

THESE CINNAMON-SCENTED SCROLLS ARE SO MUCH MORE FUN THAN A TRADITIONAL BIRTHDAY CAKE! BETTER YET, YOU CAN WHIP THEM UP IN UNDER AN HOUR AND MAKE EVERY DAY A CELEBRATION.

SERVES: 12 | **PREP:** 40 MIN | **COOK:** 20 MIN

INGREDIENTS

Dough

½ cup (80ml) water, warm, not hot
2 ¼ tsp instant dried yeast (see tip)
1 tsp sugar
2 large eggs, room temperature
1 cup (250ml) milk, lukewarm
½ cup (110g) caster sugar
80g butter unsalted, melted, cooled slightly
1 tsp Queen Vanilla Bean Paste
4 cups (600g) plain flour, sifted
1 tsp salt
Handy tool: Unflavoured dental floss

Cinnamon Filling

120g unsalted butter, softened
2 tbsp ground cinnamon
1 cup (220g) brown sugar, packed

Cream Cheese Icing

125g cream cheese, room temperature
50g butter, room temperature
1 cup (150g) icing sugar
1 tsp Queen Vanilla Bean Paste
Dr. Oetker Unicorn Confetti Sprinkles

METHOD

Dough

In a medium size bowl, mix together water, instant yeast and sugar. Allow to rest for 5 minutes.

Add eggs, milk, sugar, melted butter and Vanilla Bean Paste to yeast mixture, whisking until well combined.

In a large bowl combine flour and salt. Add yeast mixture and stir with a wooden spoon until dough is thick and sticky. Cover with plastic wrap and rest for 10 minutes.

Preheat oven to 170°C (fan forced). Generously grease a 23cm x 33cm baking tin with butter. Roll dough out on a well-floured surface into a rectangle, approximately 40cm x 30cm

Cinnamon Filling

Mix together softened butter and cinnamon and spread over entire surface of dough. Sprinkle over brown sugar.

Starting from long edge furthest away, roll dough towards you into a log. Cut into 12 slices with a serrated knife or with dental floss:

gently slide dental floss under the rolled dough, cross over the ends then pull outward, slicing dough.

Place scrolls into prepared tray 2cm apart and allow to rest for another 10 minutes before baking for 20 minutes or until golden brown.

Cream Cheese Icing

While rolls are baking, prepare icing. Beat cream cheese, butter and Vanilla Bean Paste in a mixing bowl and mix until smooth. Add remaining ingredients and mix until smooth. Cover with cream cheese icing while scrolls are still warm, then sprinkle with Unicorn Confetti.

Tip

There are two types of yeast available at the supermarket, instant dried yeast or dry yeast. This recipe uses Instant Dried Yeast. Dry yeast can also be used in this recipe, but you may need more time to let the yeast activate and for the dough to rise.

Strawberry Cookie Dough Cupcakes

CAN'T CHOOSE BETWEEN CUPCAKES AND COOKIES? GET THE BEST OF BOTH WORLDS WITH THESE SWEET LITTLE TREATS, TOPPED OFF WITH A GENEROUS SWIRL OF CREAMY STRAWBERRY ICING!

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

INGREDIENTS

Cupcakes

1 ½ cup (225g) plain flour
2 tsp baking powder
¼ tsp salt
120g unsalted butter, room temperature
1 cup (160g) brown sugar, lightly packed
2 tsp Queen Vanilla Bean Paste
2 large eggs
½ cup (125ml) buttermilk
½ cup (90g) small chocolate chips or finely chopped dark cooking chocolate

Cookie Dough

60g unsalted butter, room temperature
½ cup (55g) brown sugar, lightly packed
1 tsp Queen Vanilla Bean Paste
2 tsp milk
¾ cup (110g) plain flour
2 tbsp Dr. Oetker Sugar Strands
¼ cup (45g) white chocolate chips or finely chopped white chocolate

Strawberry Icing

250g cream cheese
120g unsalted butter, room temperature
3 tsp Queen Strawb'ry & Cream Flavour for Icing
Queen Hot Pink Food Colour Gel
2 cups (300g) icing sugar, sifted
Dr. Oetker Sugar Strands

METHOD

Cupcakes

Preheat oven to 160°C (fan forced). Line a 12-hole cupcake tin with cupcake cases. Combine flour, baking powder and salt in a bowl. Set aside.

In bowl of a stand mixer fitted with paddle attachment, cream butter until lightened in colour. Add sugar and Vanilla Bean Paste and continue mixing on high for 3 min.

Beat in eggs one at a time, mixing until combined. With mixer on low, add a third of the flour mixture followed by half of the buttermilk. Repeat, finishing with the flour and mix until just combined. Add chocolate and fold to incorporate.

Fill cupcake cases to ¾ full and bake for 20 min or until they spring

back when lightly pressed. Allow to cool in tin for 5 min before transferring to a wire rack to cool completely.

Cookie Dough

In bowl of a stand mixer fitted with paddle attachment, beat butter, sugar and Vanilla Bean Paste until light and creamy. Add flour and milk and mix until a soft dough forms. Add Sugar Strands and chocolate chips, mixing on low until just combined. Form into balls, roll in Sugar Strands and refrigerate to firm up.

Strawberry Icing

In the bowl of a stand mixer fitted with paddle attachment, beat cream cheese until smooth. Add butter, Strawb'ry & Cream Flavour for Icing and a few drops of Hot Pink Food Colour Gel, mixing until just combined. Do not over mix. Add icing sugar and mix until just incorporated.

Spoon into a piping bag fitted with a star tip. Pipe onto cooled cupcakes, top with Sugar Strands and a cookie dough ball.

These brightly coloured cupcake-cookie mashups are perfect for birthday parties or school fetes!





Unicorn Heart Sugar Cookies

UP YOUR SUGAR COOKIE GAME WITH A TOUCH OF UNICORN! PURPLE OMBRÉ BUTTERCREAM AND A BRIGHT POP OF SPRINKLES MAKE AN OTHERWISE SIMPLE RECIPE TASTE EXTRA MAGICAL.

SERVES: 24 | **PREP:** 25 MIN | **COOK:** 12 MIN

INGREDIENTS

Sugar Cookies

180g butter, softened
 ¾ cup (165g) caster sugar
 1 tsp Queen Vanilla Bean Paste
 1 large egg
 1 tbsp (20ml) milk
 2 cups (300g) plain flour
 1 tsp baking powder
 ¼ tsp salt

Buttercream

250g unsalted butter, room temperature
 3 cups (450g) icing sugar
 3 tsp Queen Unicorn Dream Flavour for Icing
 Queen Purple Food Colour Gel
 Dr. Oetker Unicorn Confetti Sprinkles

METHOD

Sugar Cookies

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 milk and beat until incorporated.

Add flour, baking powder and salt. Beat slowly until dough comes together.

Divide dough in half, shape each half into a disc, wrap in plastic wrap and refrigerate for 1 hour.

Pre-heat the oven to 175°C (fan forced) and line two baking trays with baking paper.

Working with one disc of dough at a time, flour the bench and roll the dough out to 5mm thick. Use large 7-8cm heart cookie cutters to cut shapes from the dough and place 2cm apart on the trays. Bake biscuits for 8-12 minutes or very lightly golden.

Leave biscuits on the tray for 5 minutes before moving to a wire rack to cool completely.

Buttercream

Place butter and Unicorn Dream in the bowl of a stand mixer and beat on medium-high speed for 6-8 minutes until pale and fluffy. With the mixer off, sift in icing sugar. Start mixer on low to incorporate, before increasing to high and mixing for 2-3 minutes. Divide into 4 bowls and colour varying shades of purple.

Spread buttercream on cooled cookies and decorate with Dr. Oetker Unicorn Confetti Sprinkles before icing sets.

Piña Colada Cannoli

THE PERFECT DESSERT TO IMPRESS YOUR GUESTS WITH VERY LITTLE EFFORT REQUIRED! SIMPLY BUY PRE-MADE CANNOLI SHELLS AND DRESS THEM UP WITH SPRINKLES FOR A TROPICAL FLAVOURED SUMMER TREAT.

SERVES: 12 | **PREP:** 30 MIN

INGREDIENTS

Cannoli Shells

Store bought Cannoli shells
100g white chocolate
Queen Purple Food Colour Gel
2 tsp vegetable oil
Dr. Oetker Unicorn Confetti Sprinkles

Filling

120g white chocolate
150g cream cheese
 $\frac{2}{3}$ cup (160ml) thickened cream
 $\frac{1}{4}$ cup (40g) icing sugar mixture
Queen Piña Colada Flavour for Icing
Queen Food Colour Gels in Blue & Hot Pink

METHOD

Cannoli Shells

Melt chocolate in a small microwave-safe bowl in 30 second increments, mixing well in between.

Combine 2 drops Purple Food Colour and vegetable oil in a small bowl and add to melted chocolate, mixing to incorporate.

Dip ends of cannoli shells into chocolate and place on baking paper. Sprinkle with Unicorn Confetti sprinkles and pop into the fridge or freezer until set.

Filling

Melt chocolate in a small microwave-safe bowl in 30 second increments, mixing well in between.

Place cream cheese medium bowl and using a hand mixer, beat until smooth and fluffy. Add white chocolate and beat to incorporate.

In a separate bowl, whip cream, icing sugar and Piña Colada Flavour for Icing to firm peaks. Add whipped cream to chocolate

mixture and briefly mix to combine. Split into 3 bowls and colour one with Pink Food Colour Gel, the next with Blue Food Colour Gel and leave the last one plain.

Spoon into piping bags fitted with a star tip and pipe into both ends of cannoli to fill.

Chocolate-coated shells can be stored in an airtight container until ready to be filled. Once filled, serve within 3 hours.

Tip

While we've used Piña Colada Flavour for Icing in our filling, you can mix this recipe up with whatever flavour you please. Keep it classic with Queen Vanilla Bean Paste or add a touch of magic with Unicorn Dream Flavour for Icing!





American-Style Confetti Scones

WHO SAID SCONES WERE BORING? WITH MELT-IN-YOUR-MOUTH WHITE CHOCOLATE AND A GENEROUS DOSE OF UNICORN CONFETTI, THESE AMERICAN-STYLE SCONES ARE A FUN TAKE ON AN AFTERNOON TEA CLASSIC.

SERVES: 8 | **PREP:** 20 MIN | **COOK:** 18 MIN

INGREDIENTS

Scones

2 cups (300g) plain flour
 ⅓ cup (75g) caster sugar
 2 ½ tsp baking powder
 ½ tsp salt
 ½ cup (90g) white chocolate chips
 ¼ cup Dr. Oetker Unicorn Confetti Sprinkles
 130g unsalted butter, grated, frozen
 ½ cup (125ml) thickened cream
 1 large egg
 2 tsp lemon zest
 2 tsp Queen Vanilla Bean Paste
 2 tbsp milk, extra

Icing

1 x 330g packet Dr. Oetker Royal Icing
 1 tbsp lemon juice
 Dr. Oetker Unicorn Confetti Sprinkles

METHOD

Scones

Preheat oven to 190°C (fan forced). Line a baking tray with baking paper and set aside.

Whisk together flour, sugar, baking powder, salt, chocolate chips and Unicorn Confetti in a large bowl. Add butter and mix to distribute and coat butter. Set aside.

Combine cream, egg, lemon zest and Vanilla Bean Paste in a jug, whisking to combine. Drizzle over flour mixture stirring until combined.

Transfer dough to a floured bench. Using floured hands, gently press together to form a rough 20cm disc, being careful not to overhandle dough. Cut into 8 wedges and gently transfer to prepared baking tray 2cm apart. Brush with milk and bake for 18-20 minutes or until lightly golden.

Icing

Using half the packet of Dr. Oetker Royal Icing (165g), prepare Royal Icing with 1 tablespoon of lemon juice (20ml) and 1 tsp of water and mix according to packet directions. Drizzle over scones and sprinkle over Unicorn Confetti before icing dries.

Tip

Grating the butter allows the butter to incorporate quickly and reduces the time “cutting” it into the dough.

By freezing the butter, the butter will be as cold as possible so it will not absorb the flour, leading to incredibly flakey and rich scones.

Orange, Cardamom & Pistachio Layer Cake

DIAL UP THE DRAMA WITH GLAMOROUS SWIRLS OF ERMINE BUTTERCREAM AND SPARKLY CAKE BALLS. THIS CARDAMON-SCENTED CELEBRATION CAKE IS FIT FOR A QUEEN!

SERVES: 16 | **PREP:** 50 MIN + CHILLING | **COOK:** 30 MIN

INGREDIENTS

Cake

160g raw pistachios (or substitute 160g almond meal)
¼ cup (40g) corn flour
2 ¾ cups (410g) plain flour
1 ½ tbsp baking powder
1 tsp salt
1 ½ tsp ground cardamom
Zest of one orange
3 tbsp orange juice
270g unsalted butter, room temperature
2 cups (440g) caster sugar
2 tsp Queen Vanilla Bean Paste
1 tsp Queen Natural Almond Extract
3 large eggs
1 ½ cups (375ml) full cream milk

Ermine Buttercream

½ cup (75g) plain flour
400g caster sugar
2 cups (500ml) full cream milk
2 tsp Queen Vanilla Bean Paste
2 tsp ground cardamom
Pinch of salt
450g unsalted butter, room temperature
Queen Hot Pink Gel Food Colour

Sprinkle Cake Balls

100g cake off-cuts
¼ cup prepared ermine buttercream
Dr. Oetker Glamour & Sparkle Sprinkles

METHOD

Cake

Preheat oven to 170°C (fan forced). Grease and line three 20cm round cake tins. Pulse pistachios in a food processor until mostly processed with no large chunks remaining, add corn flour and process until finely ground. Set aside.

In a medium bowl, whisk together flour, baking powder, salt, cardamom and orange zest. Set aside.

In the bowl of a mixer fitted with the paddle attachment, cream butter, sugar, Vanilla Bean Paste and Almond Extract until light and fluffy. Beat in eggs one at a time, scraping the bowl down in between additions.

Add half of flour mixture to butter mixture. Start mixer on low and pour in half of the milk and mix

until just combined. Repeat with the remaining flour and milk. Do not over mix.

Gently fold through ground pistachios until just combined. Divide batter between prepared cake pans. We find it helps to weigh the total batter, then divide by three to ensure layers are even. Bake for 30 minutes or until an inserted skewer comes out clean. Allow to cool in tin for 10 minutes before turning out onto a wire rack to cool completely. Once cool, level the cake with a serrated knife or cake leveler. Reserve the off cuts.

Ermine Buttercream

In a heavy based medium saucepan over a medium heat, whisk together flour, milk, and sugar. Stir frequently until thick and starts to boil. Simmer for 1 minute, then remove from heat. Whisk in Vanilla Bean Paste, cardamom and salt. Pour into shallow bowl and place cling wrap onto the surface of the pudding to keep a skin from forming, allow to cool completely.

While flour in icing may sound strange, the ermine icing in this recipe is perfect for anyone who finds traditional buttercream too sweet





Orange, Cardamom & Pistachio Layer Cake

DIAL UP THE DRAMA WITH GLAMOROUS SWIRLS OF ERMINE BUTTERCREAM AND SPARKLY CAKE BALLS. THIS CARDAMON-SCENTED CELEBRATION CAKE IS FIT FOR A QUEEN!

SERVES: 16 | **PREP:** 50 MIN + CHILLING | **COOK:** 30 MIN

Tip

Avoid over mixing the batter to keep your cake light and fluffy.

When making ermine buttercream, the pudding mixture must be completely cool before adding to butter or it will split.

If you do not want to use pistachios, simply substitute almond meal.

Don't worry if your layers are slightly uneven, use a cake leveller or serrated knife and reserve excess cake for the sprinkles ball decorations.

Sponge layers can be prepped ahead and stored in an airtight container 2-3 days before serving. Prepare the ermine buttercream on the day you plan to serve it.

METHOD CONT.

In the bowl of a stand mixer fitted with the paddle attachment, cream butter until light and fluffy, approx. 5 minutes. With the mixer on medium speed, add cooled pudding a tablespoon at a time, continue until all pudding has been added and buttercream is light and fluffy.

Place ¼ cup of buttercream in a small bowl and set aside. Remove another 1 ¼ cups of buttercream and colour with Hot Pink Food Colour Gel. Set aside. The remaining buttercream will be used to fill and coat the cake.

Sprinkle Cake Balls

Crumble cake offcuts into a medium bowl and add reserved ¼ cup white buttercream, stirring until combined. Roll into 6 balls, then roll in Glamour & Sparkle sprinkles. Place in fridge to firm up.

Assembly

Place first layer of cake on a cake board or plate and top with a 1cm layer of buttercream. Smooth

with a spatula before adding second cake layer. Repeat, then add third cake layer. Add an even crumb coat of white buttercream to the top and sides of the cake then chill for 30 minutes or until buttercream is firm to the touch.

Roughly ice the outside of the cake with remaining white buttercream. Using 1 cup of the pink coloured buttercream, swirl over cake. Add a little more Hot Pink Food Colour Gel to the last ¼ cup remaining pink buttercream to create a darker hue, swirl over cake. Top with cake balls and add a few extra sprinkles to the sides of the cake.

Keep chilled and bring to room temperature 1 hour before serving.

Sparkly Marshmallow Biscuits

A WONDERFUL COMBINATION OF CRISP CHOCOLATE CHIP SHORTBREAD AND FLUFFY VANILLA MARSHMALLOW, THESE LITTLE TREATS ARE PERFECT FOR A SPECIAL AFTERNOON TEA.

SERVES: 30 | **PREP:** 35 MIN | **COOK:** 25 MIN

INGREDIENTS

Biscuits

250g unsalted butter, softened
½ cup (75g) caster sugar
2 tsp Queen Vanilla Bean Paste
2 ¼ cups (340g) plain flour, sifted
¼ cup (40g) rice flour, sifted
Pinch of salt
½ cup (90g) dark chocolate, finely chopped

Marshmallow

½ cup (125ml) water
2 sachets (24g) Dr. Oetker Gelatine
¼ cup (60ml) water
1 ½ cups (330g) caster sugar
⅔ cup (160ml/240g) Queen Glucose Syrup
1 tsp Queen Natural Vanilla Extract

To Assemble

200g dark chocolate
1 tbsp (20ml) vegetable oil
Dr. Oetker Glamour & Sparkle Sprinkles

METHOD

Biscuits

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

Stir in sifted flours, salt and chocolate and mix on low to form a dough. Roll into a 5cm diameter log, wrap in cling wrap and chill for 30 minutes until firm enough to slice.

Slice each log into 5-7mm thick pieces, place onto prepared baking trays. Bake for 25 minutes before transferring to a wire rack to cool completely.

Marshmallow

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

In a medium saucepan, combine ¼ cup of water, sugar and glucose. Heat over low heat until sugar has dissolved then increase to medium heat until sugar reaches 116°C (soft ball stage).

With stand mixer at a medium speed, carefully pour the hot sugar syrup down the side of the bowl (not over whisk attachment) into gelatine mixture. Whisk until mixture has tripled in volume and mixer bowl is no longer hot to the touch.

Working quickly, spoon marshmallow mixture into a piping bag fitted with a round piping tip. Pipe onto biscuits, holding the piping back directly above the biscuit to create peaks. Allow to set for 1 hour.

Chocolate

Combine chopped chocolate and oil in a microwaveable bowl and heat in 30 second increments until melted.

Drizzle chocolate over marshmallow. Pop in the fridge or freezer until almost set, before sprinkling with Glamour & Sparkle.

To prevent sprinkles sliding down the sides, simply chill slightly after drizzling with chocolate.





Strawberries & Cream Sheet Cake

BAKING FOR A BIG EVENT? THIS TENDER, FLUFFY SHEET CAKE IS THE EASIEST WAY TO FEED A CROWD. WE'VE USED FRESH STRAWBERRIES TO ADD EXTRA MOISTURE AND A WONDERFUL POP OF PINK!

SERVES: 12-16 | **PREP:** 30 MIN | **COOK:** 50 MIN

INGREDIENTS

Cake

250g unsalted butter, room temperature
2 cups (440g) caster sugar
2 large eggs
2 ½ cups (375g) plain flour
1 tsp baking powder
½ tsp bicarbonate of soda
¼ tsp salt
1 cup (250ml) buttermilk
250g fresh or frozen strawberries, thawed, pureed & sieved to remove seeds
2 tsp Queen Strawb'ry & Cream Flavour for Icing
2 tsp Queen Vanilla Bean Paste
Queen Hot Pink Food Colour Gel

Buttercream

250g unsalted butter, room temperature
3 cups (450g) icing sugar
3 tsp Queen Strawb'ry & Cream Flavour for Icing
Queen Hot Pink Food Colour Gel
Dr. Oetker Unicorn Confetti Sprinkles

METHOD

Cake

Preheat oven to 170°C (fan forced). Grease and line the base of 20 x 30cm baking tray.

In the bowl of a stand mixer fitted with the paddle attachment, beat butter until smooth and lightened in colour, about 5 minutes. Add sugar and beat for another 3 minutes until light and fluffy. Add eggs, one and a time, beating to incorporate.

Combine flour, baking powder, bicarb soda and salt in a bowl. Set aside.

Combine buttermilk, strawberry puree, Vanilla Bean paste and Hot Pink Food Colour Gel and Strawb'ry & Cream in a jug. Set aside.

Add ⅓ of the flour mixture and ⅓ of the buttermilk mixture to mixer, beating until just incorporated. Repeat with the remaining mixture.

Pour batter into prepared tray and bake for 45-50 minutes or until an inserted skewer comes out clean.

Allow to cool for 15 minutes in tray before moving to a wire rack to cool completely.

Buttercream

In the bowl of a stand mixer fitted with the paddle attachment, beat butter until smooth and lightened in colour (approx. 8 minutes).

Add sifted icing sugar and beat on low until just combined, increase to high and mix until light & fluffy.

Add Strawb'ry & Cream and Hot Pink Food Colour Gel and mix to combine. Spread over cooled cake and top with Unicorn Confetti.

Tip

If you do not have buttermilk, substitute by adding 1 tablespoon lemon juice or white vinegar to a liquid measuring cup, and add enough milk to fill the remaining 1 cup.

Choc Peppermint Galaxy Éclairs

DON'T BE AFRAID TO BRUSH UP ON YOUR PASTRY SKILLS, CHOUX PASTRY IS FAR EASIER THAN IT LOOKS. TOPPED WITH PEPPERMINT ERMINE BUTTERCREAM, THIS IS A FUN TAKE ON A PASTRY CLASSIC.

SERVES: 12 | **PREP:** 30 MIN | **COOK:** 40 MIN

INGREDIENTS

Choux Pastry

½ cup (125 ml) full cream milk
½ cup (125 ml) water
3 tsp sugar
½ tsp salt
1 cup (150g) plain flour, sifted
100g unsalted butter
1 tsp Queen Vanilla Bean Paste
4 large eggs
Icing sugar, to dust

Ermine Buttercream

¼ cup (40g) plain flour, sifted
1 cup (220g) caster sugar
Pinch of salt
1 cup (250ml) full cream milk
225g unsalted butter, softened
1 ½ tsp Queen Peppermint Extract
Queen Teal Food Colour Gel

Chocolate Whipped Cream

⅓ cup (50g) icing sugar mixture
⅓ cup (45g) cocoa powder
2 cups (500ml) thickened cream
2 tsp Queen Vanilla Bean Paste

Decoration

Dr. Oetker Midnight Magic
Sprinkles

METHOD

Choux Pastry

Preheat oven to 190°C (fan forced). Line a baking tray with baking paper.

Place milk, water, sugar, salt, butter and Vanilla Bean Paste in a large saucepan and bring to a boil. Remove from heat and add flour mixing with a wooden spoon until combined. Return to stove over low heat and cook, stirring constantly until dough pulls away from the sides of the pan.

Transfer dough to the bowl of a stand mixer fitted with a paddle attachment. Mix on a medium speed for 3 minutes to cool the mixture down. Add eggs one at a time, allowing each egg to incorporate into the batter before adding the next.

Spoon batter into a piping bag fitted with a French tip or large round tip. Pipe 10cm logs onto prepared baking tray 3cm apart using scissors to cut the dough. Bake for 10 minutes before opening the oven door to let the steam escape. Bake for another

30 minutes with the oven door propped open slightly with a wooden spoon. Pastry should be hollow and not wet inside when fully baked.

Ermine Buttercream

Whisk together flour, sugar and salt in a medium saucepan. Add milk and whisk until combined.

Place on low heat and allow the mixture to come to a boil, whisking continuously. Once boiling, cook for 2 minutes, remove from heat and whisk for a further minute.

Quickly pour mixture into a clean, shallow bowl or tray, placing a layer of cling wrap directly onto the mixture to prevent a skin from forming. Allow to cool to room temperature.

Beat butter in stand mixer fitted with the whisk attachment for 5 minutes, or until fluffy and lightened in colour. Set aside.

Add cooled pudding a tablespoon at a time, mixing well after each addition. Once all the pudding has been added, add Peppermint Extract and Teal Food Colour Gel and mix for another 3 minutes.





Choc Peppermint Galaxy Éclairs

DON'T BE AFRAID TO BRUSH UP ON YOUR PASTRY SKILLS, CHOUX PASTRY IS FAR EASIER THAN IT LOOKS. TOPPED WITH PEPPERMINT ERMINE BUTTERCREAM, THIS IS A FUN TAKE ON A PASTRY CLASSIC.

SERVES: 12 | **PREP:** 30 MIN | **COOK:** 40 MIN

Tip

A french piping tip helps the eclairs to rise evenly, if you do not have one, pipe out eclairs with a large round tip, take a fork and draw the lines lightly down the length of each éclair. The quick dusting of icing sugar will help encourage caramelisation on the outside of the pastry and let the éclairs puff up properly.

Poking a few holes in the bottom fresh from the oven allows any steam to escape while cooling, so they don't collapse or go soggy.

When making ermine buttercream, the pudding mixture must be completely cool before adding to butter or it will split.

Baked, unfilled eclairs can be frozen for up to a month. Simple thaw and refresh in the oven at 180°C degrees for 5-8 minutes before cooling and filling.

METHOD CONT.

Chocolate Whipped Cream

Whip icing sugar, cocoa, cream and Vanilla Bean Paste to firm peaks. Spoon into piping bag fitted with a 7-8mm round piping tip.

Assembly

Using a small sharp knife, pierce 2-3 holes in the bottom of each éclair. Fill eclairs by piping chocolate whipped cream into holes.

Fill a second piping bag fitted with a large petal piping tip with peppermint buttercream and pipe ribbons onto eclairs. Top with Midnight Magic Sprinkles to serve.

Baked Bubblegum Doughnuts

TRANSFORM A SIMPLE RECIPE INTO SOMETHING EXTRA SPECIAL WITH A SPRINKLE OF MIDNIGHT MAGIC! PERFECT FOR ANY LAST MINUTE CELEBRATIONS, THESE BUBBLEGUM-SCENTED DOUGHNUTS ARE READY IN LESS THAN 30 MINUTES.

SERVES: 20-24 | **PREP:** 10 MIN | **COOK:** 8-10 MIN

INGREDIENTS

Doughnuts

1 cup (150g) plain flour
1 cup (100g) almond meal
¼ cup (55g) caster sugar
1 ½ tsp baking powder
¼ tsp bicarbonate of soda
½ tsp salt
¾ cup (180ml) buttermilk, at room temperature
2 tsp Queen Vanilla Bean Paste
2 eggs, lightly beaten, room temperature
80g unsalted butter, melted

Glaze

1 x 330g packet Dr. Oetker Royal Icing
Queen Blue Food Colour Gel
2 tsp Queen Bubble Gum Flavour for Icing
Dr. Oetker Midnight Magic Sprinkles

METHOD

Doughnuts

Preheat oven to 160°C (fan forced). Grease a 12-hole doughnut pan.

Whisk together flour, almond meal, sugar, baking powder, bicarb soda and salt in a large bowl. Set aside.

Combine buttermilk, Vanilla Bean Paste, eggs and melted butter in a jug, whisking to combine. Add to flour mixture and mix until just combined. Spoon into piping bag and pipe into doughnut pan.

Bake for 8-10 minutes or until tops spring back when lightly touched. Turn doughnuts onto a wire rack to cool completely. Repeat with remaining batter.

Glaze

Prepare Royal Icing according to package directions. Add a few drops of Blue Food Colour Gel and 2 tsp of Bubble Gum Flavour for Icing, mixing to combine.

Dip doughnuts in Royal Icing, place on a sheet of baking paper and top with Midnight Magic Sprinkles. Allow to dry before serving.

Tip

Ensure that the icing is completely dry before putting into an air tight container, or the icing will soak into your doughnuts overnight.

This recipe is the perfect blank canvas to experiment with your favourite colours and flavour





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