



Aussie Bakes

A FRESH TAKE ON OUR TRUE-BLUE
FAVOURITES FOR AUSTRALIA DAY





Make this Australia Day a delicious one!

When the sparkle of Christmas begins to fade and the rest of the world falls into post-festive blues, we lucky Australians have another celebration to look forward to.

Australia Day is an occasion like no other - a chance for us to proudly relive our food traditions with loved ones or flex our baking skills, get creative and start brand new ones!

Baking with Australia since 1897 and proudly based in Brisbane, our little bottles of vanilla, food colours, flavours and extracts are made with the same love and care they were decades ago when Nan and Mum were baking. This long heritage means we know our way around a vanilla slice or two, and both versions included in this recipe book have just enough wobble to set, whilst remaining silky smooth and perfectly creamy.

From much-loved childhood favorites to retro classics with a fresh new twist, we are so proud to present this collection of recipes to make your Australia Day memorably sweet.

Happy baking,

Queen



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A little Slice of Nostalgia

If there's one thing we Aussies bake well, it's the much-loved slice! From the indulgent Passionfruit & Vanilla Slice to our homemade Wagon Wheel, this humble lunchbox treat has come a long way. Perfect for afternoon tea, these recipes are great for feeding a crowd and are sure to hit a nostalgic chord.

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Tropical Vanilla Slice

SERVES: 12 | PREP: 15 MIN | COOK: 20 MIN + CHILL | DIFFICULTY: MEDIUM

Rich passionfruit custard sandwiched between layers of puff pastry, topped with Piña Colada flavoured icing. A decadent Aussie classic with a tropical twist!

INGREDIENTS

Slice

2 sheets butter puff pastry, defrosted
3 large egg yolks
1/4 cup (60ml) passion fruit pulp
1 cup + 2 tbsp (250g) caster sugar
120g corn flour
2/3 cup (80g) custard powder
3 cups (750ml) milk
1 cup (250ml) cream
60g butter
½ tsp Queen Celebrating 120 Years Pure Vanilla Extract
1 tsp Queen Vanilla Bean Paste

Icing

1 1/2 cups (225g) pure icing sugar, sifted
3 tbsp (40ml) coconut milk
1 tsp Queen Pina Colada Flavour for Icing
Desiccated coconut, to decorate

METHOD

Base

Preheat oven to 180°C (fan forced) and line two baking trays with baking paper. Lay pastry sheets on top, then place another baking tray on top to prevent pastry rising during baking. Bake for 20 min, or until golden. Remove from oven and allow to cool completely.

Line a 23cm square tin with aluminum foil, extending over sides to help remove slice when cool. Trim pastry to size and place one sheet in base of tin, topside down.

Custard

Mix together yolks and passion fruit pulp in a bowl, set aside. Combine sugar, corn flour and custard powder in a saucepan, then gradually add half the milk and whisk until smooth. Add rest of milk and cream, then stir over medium heat until mixture boils and thickens. Stirring constantly, allow mixture to boil for 1 minute. Reduce heat to low, add butter, Vanilla Extract and whisk until mixture is smooth. Remove from heat, whisk in egg yolk mixture then return to heat and boil for another minute.

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

Icing

Combine icing sugar, coconut milk and Pina Colada, mixing until smooth. Spread over pastry and sprinkle with desiccated coconut.

Our new Limited Edition Piña Colada Flavour for Icing adds a burst of bright pineapple and toasted coconut





Wagon Wheel Slice

SERVES: 24 | PREP: 30 MIN + CHILL | COOK: 15 MIN | DIFFICULTY: MEDIUM

This triple-layered treat has a base of buttery shortbread covered in raspberry jam and soft marshmallow, topped off with a rich chocolate glaze.

INGREDIENTS

Base

60g butter, melted
⅓ cup (75g) caster sugar
1 large egg, lightly whisked
1 tsp Queen Fairtrade Vanilla Extract with Seeds
1 cup + 2 tbsp (175g) plain flour
¼ tsp Baking Powder
Pinch salt
⅓ cup (80ml) raspberry jam

Marshmallow

½ sachet (6g) Dr. Oetker Gelatine Powder
½ cup (125ml) water
½ cup (110g) caster sugar
½ cup (75g) sifted icing sugar
1 tsp Queen Madagascar Vanilla Bean Paste

Chocolate

185g dark chocolate
50g butter

METHOD

Base

Preheat oven to 160°C (fan forced). Grease a 16cm x 26cm slice tin. Line base and sides with baking paper, allowing baking paper to extend 2cm beyond the side of the tin.

In medium saucepan, melt butter over a low heat. Increase the heat and allow butter become frothy, stirring constantly until butter starts to brown. Set aside to cool slightly.

Add sugar, egg and Vanilla Extract and mix well. Add flour, baking powder and salt and stir until dough comes together. Press mixture into prepared pan. Bake for 15 minutes or until golden. Spread warm base with jam.

Marshmallow

Place water in a medium saucepan and sprinkle with Gelatine Powder. Allow to sit for 10 minutes to bloom, without stirring. After 10 minutes, whisk gelatine mixture with a fork.

Continued overleaf

Wagon Wheel Slice

SERVES: 24 | PREP: 30 MIN + CHILL | COOK: 15 MIN | DIFFICULTY: MEDIUM

This triple-layered treat has a base of buttery shortbread covered in raspberry jam and soft marshmallow, topped off with a rich chocolate glaze.

TIPS

- *The butter will start to burn quite quickly once it has browned, so be careful to remove it immediately after it has changed colour.*

METHOD / Cont.

Add sugar to gelatine mixture and dissolve gently over low heat, increase to a medium heat without stirring for 5 minutes. Remove from heat, allow to cool to room temperature and add icing sugar.

In a large, deep bowl, beat with an electric mixer until thick and white, up to 5 minutes. Add Vanilla Bean Paste and beat until well combined. Spoon mixture over base and refrigerate to set.

Chocolate

Place chocolate and butter in a small, heatproof bowl. Place bowl over a saucepan of simmering water over low heat, ensuring the bowl doesn't touch the water. Stir gently until chocolate and butter has melted and is smooth. Pour over marshmallow and smooth with a knife.

Refrigerate for 2 hours or until set. Stand at room temperature for 5 minutes before cutting into pieces and serving.



TIP

This easy slice can be flavoured with any Queen Flavour or Icing you like. Mix it up with Bubblegum or Unicorn Dream!



Cheesecake Jelly Slice

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

This classic slice has a firm biscuit base with a creamy cheesecake middle, topped off with wobbly strawberry jelly. Slice into squares and watch them disappear!

INGREDIENTS

Base

250g wheat biscuits, crushed
150g butter, melted

Cheesecake

1 sachet Dr. Oetker Gelatine Powder
¼ cup (60ml) boiling water
250g cream cheese
300ml cream
½ cup (50g) icing sugar, sifted
1 tsp Queen Madagascar Vanilla Bean Paste

Jelly

1 sachet Dr. Oetker Gelatine Powder
400ml boiling water
2 tsp Queen Strawb'ry & Cream Flavour for Icing
½ cup (75g) caster sugar
Queen Red Gel Food Colour

METHOD

Base

Grease and line a slice tin with baking paper, set aside. Combine biscuits and melted butter until well mixed. Press evenly into slice tin using the back of a spoon to smooth. Refrigerate for 30 minutes to set.

Cheesecake

Place boiling water into a small microwave safe bowl and mix in Gelatine Powder. Microwave for 30 seconds, stir well and allow to cool slightly.

Beat cream cheese until smooth, add cream and sugar and mix until well combined. Add cooled gelatine and Vanilla Bean Paste to cream cheese mixture and mix well. Pour over set biscuit base and smooth well as uneven areas will be visible through the jelly layer. Refrigerate for one hour to set.

Jelly

Combine Gelatine Powder with 400ml boiled water. Add Strawb'ry & Cream Flavour, sugar and 2 drops of Food Colour Gel to mixture. Stir vigorously until gelatine and sugar dissolve. Cool to room temperature.

Once cooled, remove slice from fridge and carefully pour jelly over cheesecake layer. Refrigerate for at least one hour or until set.

Passionfruit Iced Vanilla Slice

SERVES: 12 | PREP: 15 MIN | COOK: 20 MIN | DIFFICULTY: MEDIUM

An iconic Aussie slice, we've made ours with rich Madagascan Vanilla custard and a bright burst of passionfruit icing.

INGREDIENTS

2 sheets frozen puff pastry, defrosted
1 cup + 2 tbsp (250g) caster sugar
⅓ cup + ¼ cup (90g) corn flour
½ cup (60g) custard powder
3 cups (750ml) milk
1 cup (250ml) cream
60g butter
2 tsp Queen Madagascan Vanilla Bean Paste
3 large egg yolks
1 ½ cups (225g) pure icing sugar, sifted
2 tbsp (40ml) passionfruit pulp

METHOD

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

Line a 23cm square tin with aluminium foil, extending it over the sides so you can use it as handles to remove the slice when cool. Trim pastry to size and place one sheet of pastry in base of tin, topside down.

Combine the sugar, corn flour and custard powder in a saucepan, then gradually add half of the milk and whisk until smooth. Add the remaining milk and cream, then stir over medium heat until mixture boils and thickens. Reduce heat to low, add butter and Vanilla Bean Paste and whisk until butter is melted and mixture is smooth. Remove pan from heat and whisk in egg yolks until combined.

Spread custard over pastry in the tin, then place second pastry on top (top side down) and allow to cool.

Combine icing sugar and passionfruit pulp, mixing until smooth and spread over the top of pastry. Chill for at least 6 hours until set, then cut, using a serrated knife into portions and serve.

A true-blue Aussie classic made all the more indulgent with Queen Madagascan Vanilla Bean Paste





Vanilla Custard Magic Cake

SERVES: 12-16 | PREP: 15 MIN | COOK: 45 MIN | DIFFICULTY: EASY

This recipe is truly magical! During baking, a simple vanilla batter transforms into a triple layer custard cake. You've got to bake it to believe it...

INGREDIENTS

4 large eggs, separated, room temperature
¾ cup (165g) caster sugar
3 tsp Queen Madagascar Vanilla Bean Paste
125g butter, melted then cooled
¾ cup (110g) plain flour
2 cups (500ml) milk
Icing sugar, to finish

METHOD

Preheat oven to 160°C (fan forced). Grease and line a 16cm x 26cm slice tin.

Combine egg yolks and sugar and mix with a stand mixer using the paddle attachment until light and creamy. Add Vanilla Bean Paste and butter, then mix until combined. Butter must be cooled before adding to mixture.

Add flour 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 to jug so it is lukewarm. On the lowest mixer 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, then gently fold 1/3 of the 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. The mixture will be the consistency of thin custard.

Pour mixture into greased tray, gently smooth the surface with a spatula 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.

Easy Microwave Freckle Fudge

SERVES: 36 | PREP: 5 MIN | COOK: 8 MIN + CHILLING | DIFFICULTY: EASY

The humble Aussie freckle tastes even better in fudge form! Whip this one-bowl-wonder up in the microwave, then top with sprinkles for an easy nostalgic treat.

INGREDIENTS

395g can sweetened condensed milk
1 cup (220g) caster sugar
125g butter
2 tbsp (40ml/60g) Queen Glucose Syrup
2 tsp Queen Organic Vanilla Bean Paste
200g milk chocolate melts
65g Dr. Oetker Hundreds & Thousands

TIPS

- We used a 1100 watt microwave at full power. For a lower or higher wattage microwave, additional or less time may be needed to set correctly.
- Stored in an airtight container, fudge will keep for up to two weeks in the fridge and up to 3 months in the freezer.
- Melts produce the best result in this recipe as chocolate in bar form may seize due to the high heat.

METHOD

Grease and line the base of a 20cm x 20cm square cake tin or a 26cm x 16cm slice tin with baking paper or foil sprayed with non-stick spray.

Place condensed milk, sugar, butter and Glucose Syrup in a large (3L) microwave-safe glass bowl and microwave for 8 minutes, stopping to stir every 2 minutes. Keep a close eye on the microwave as the mixture may bubble over.

Add Vanilla Bean Paste and chocolate and stir until mixture is smooth and glossy. Working quickly, pour into tin and smooth out over base. Sprinkle over Hundreds & Thousands and lightly press down into fudge with a piece of baking paper.

Allow to cool completely before refrigerating for 2 hours. Slice into pieces with a hot knife to serve..



Main Event Cakes & Desserts

We all have fond childhood memories of Australia Days gone by; remember those endless games of backyard cricket under the beating sun, the smell of sausages sizzling on the BBQ and Mum's famous pav? Now it's your turn to bake for the crowd! Bursting with bright summer flavours, these stunning recipes will be remembered for years to come.

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Raspberry White Chocolate Peach Melba Trifle

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

Inspired by the traditional Peach Melba, this retro trifle has layers of rosewater jelly, peaches, white chocolate cream, raspberry cake and crunchy almond praline!

INGREDIENTS

Jelly

- 3 cups (750ml) water
- 3 tbsp gelatine
- 1 cup + 2 tbsp (260g) caster sugar
- 4 tsp Rosewater Essence
- 4-6 peaches, each cut into 8 wedges
- 1 punnet (125g) fresh raspberries

Cake

- 1 ½ cups (225g) self-raising flour
- 1 ¼ cups (125g) almond meal
- ¾ cup (165g) caster sugar
- 3 large eggs, room temperature
- ½ (125ml) vegetable oil
- ½ cup (125ml) full cream milk
- 1/2 cup fresh or frozen raspberries, pureed & sieved to remove seeds.
- Queen Hot Pink Food Colour Gel

Almond Praline

- ¼ cup (60ml) water
- 1 ½ tbsp (45g) Queen Glucose Syrup
- ¾ cup (165g) caster sugar
- ¾ cup (90g) flaked/slivered almonds

Continued overleaf

METHOD

Jelly

Pour 1 cup (250ml) of the water into a large bowl and sprinkle over gelatine.

Bring remaining water (500ml) and caster sugar to the boil, pour over gelatine mixture and stir until dissolved. Add Rosewater Essence and mix to combine. Pour into trifle bowl and place in peach wedges and raspberries. Refrigerate for 2-3 hours.

Cake

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

Combine flour, almond meal, and sugar in a large bowl. Whisk to combine.

Whisk eggs, oil, milk, raspberry puree and a drop of Hot Pink Food Colour Gel in a jug. Pour into flour mixture and stir to combine. Pour into prepared tin and bake for 45-50 minutes, or until an inserted skewer comes out clean. Let cool for 10 minutes in tin, before turning out onto a wire rack to cool completely. Slice domed top off cake to level.

Continued overleaf

TIP: prep the cake up to a month in advance and freeze, then assemble trifle a day ahead of serving.





Raspberry White Chocolate Peach Melba Trifle

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

Inspired by the traditional Peach Melba, this trifle has layers of rosewater jelly, peaches, white chocolate cream, raspberry cake and crunchy almond praline!

INGREDIENTS / Cont.

White Chocolate Cream

200g white chocolate, chopped
150ml thickened cream
500ml thickened cream, for whipping

To decorate

1 punnet raspberries
2-3 peaches

METHOD / Cont.

Almond Praline

Line a baking tray with baking paper. Combine water, Glucose Syrup and sugar in a saucepan over a low heat until sugar has dissolved. Increase heat to medium and cook for approximately 4-5 minutes or until mixture starts to turn golden. Quickly mix in almonds and pour onto prepared tray. Allow to cool.

Place some praline in a zip lock bag and crush into chunks with a rolling pin. Keep some large shards to decorate on top.

White Chocolate Cream

Add chopped chocolate to a medium bowl and set aside. Heat 150ml cream in saucepan over a low heat to a gentle simmer. Pour over chocolate. Allow to sit for 4 minutes before stirring to combine. Refrigerate for 30 or 40 minutes.

Whip remaining cream to firm peaks, fold chilled white chocolate cream through whipped cream.

Assembly

To assemble, add 2 ½ cups white chocolate cream on top of jelly. Gently place cake on top of cream. Top cake with crushed praline and spoon remaining cream on top. Refrigerate for 1 hour. Top with raspberries, peaches and praline shards just before serving.

Lamington Layer Cake

SERVES: 12 | PREP: 45 MIN | COOK: 30 MIN | DIFFICULTY: MEDIUM

Transform the humble lamington into a showstopping layer cake for the ultimate Australia Day dessert!

INGREDIENTS

Vanilla Butter Cake

- 2 cups (440g) caster sugar
- 2 tsp Queen Vanilla Bean Paste
- 560g unsalted butter, room temperature
- 4 cups (600g) self raising flour
- 6 large eggs
- 1 cup (250ml) sour cream
- 1 cup (250ml) milk

Chocolate Icing

- 3 cups (450g) icing sugar, sifted
- ½ cup (60g) cocoa, sifted
- 40g butter, softened
- ½ cup (125ml) boiling water

Continued overleaf

METHOD

Vanilla Butter Cake

Pre-heat the oven to 180°C (fan forced). Grease and line two 20cm round tins with baking paper.

Using a stand mixer or hand held beaters, cream together butter, sugar, and Vanilla Bean Paste until mixture is fluffy and light in colour. Incorporate eggs one at a time.

In a large jug, gently mix together sour cream and milk. Add a third of the flour to mixer and mix until combined. Add half the sour cream and milk and mix well. Repeat, alternating between flour and milk mixture until all ingredients are incorporated.

Bake for 30-35 minutes or until a skewer comes out clean. Leave to cool in tin for 15 minutes before turning out onto a rack to cool completely.

Chocolate Icing

Sift icing sugar and cocoa into a large bowl. Add softened butter and water from a just boiled kettle. Use hand held beaters to beat mixture until well combined.

Continued overleaf





Lamington Layer Cake

SERVES: 12 | PREP: 45 MIN | COOK: 30 MIN | DIFFICULTY: MEDIUM

Transform the humble lamington into a showstopping layer cake for the ultimate Australia Day dessert!

INGREDIENTS / Cont.

Vanilla Buttercream

- 250g butter, softened
- 3 cups (450g) icing sugar, sifted
- 1 tbsp Queen Natural Vanilla Extract
- ½ cup (125ml) cream, chilled

Assembly

- 1 cup (250ml) raspberry jam
- 1 cup (90g) desiccated coconut

METHOD / Cont.

Vanilla Buttercream

Sift icing sugar into a large bowl. Place butter into the bowl of a stand mixer and beat until pale and fluffy. Add icing sugar ¼ cup at a time until all icing sugar is incorporated. Add Vanilla Extract and continue beating for 5 minutes. Add cream and beat well until icing is thick and creamy.

Assembly

When ready to assemble, chill cakes in fridge for 15 minutes to firm up and make them easier to handle. Pour desiccated coconut onto tray and set aside.

Use a large bread knife to slice each cake in two, then use a small offset spatula or bread knife to ice only the edges of the cake with chocolate icing. Immediately roll the edge of the iced cake through the coconut. Leave to one side.

Place a little chocolate icing on cake stand and secure the first layer of Lamington Cake on it. Spread the layer with a generous amount of jam, and top with buttercream. Repeat with remaining layers. Spread chocolate icing over the top and sides of cake and sprinkle with desiccated coconut.

This lovely recipe is from our friends at Sweet Magazine.

Fruit Tingle Layer Cake

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

This beautiful cake combines all our favourite summer fruit flavours in one! Ice with a crushed Fruit Tingle sherbet buttercream for an impressive Australia Day dessert.

INGREDIENTS

Cake

225g butter, room temperature
2 cups + 2 tbsp (340 grams) caster sugar
1 tsp Queen Vanilla Extract
¼ cup (60ml) vegetable oil
4 large eggs, room temperature
2 ¼ cups (340g) plain flour
¼ cup (40g) corn flour
2 ½ tsp baking powder
½ tsp baking soda
¾ tsp salt
1 ¼ cups (300ml) buttermilk
2 tsp Strawb'ry & Cream Flavour for icing
3 tsp orange zest
2 tsp lime zest
Queen Pillar Box Red Food Colour
Queen Green Food Colour
Queen Yellow Food Colour

METHOD

Cake

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

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

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

Evenly split cake batter into three bowls (approx. 550g per bowl). Add 1/8 tsp Red Food Colour and Strawb'ry & Cream Flavour to the first bowl, 1/8 tsp Yellow Food Colour, 2 drops of Red Food Colour and orange zest to the second bowl and 1/8 tsp Green Food Colour and lime zest to the third bowl. Mix to combine.

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

Buttercream

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

Continued overleaf





Fruit Tingle Layer Cake

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

This beautiful cake combines all our favourite summer fruit flavours in one! Ice with a crushed Fruit Tingle sherbet buttercream for an impressive Australia Day dessert.

INGREDIENTS / Cont.

Buttercream

500g butter, room temperature
6 cups (900g) icing sugar
1 tbsp milk
3 tsp lemon juice
3 rolls (105g) Fruit Tingles
Queen Rainbow Natural Food Colours

TIPS

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

METHOD / Cont.

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

Divide buttercream into two bowls - add 1/3 of buttercream to first bowl and 2/3 buttercream to second bowl. Add Fruit Tingles to the first bowl and mix to incorporate.

Assembly

Place lime cake on cake stand and top with half Fruit Tingle buttercream. Smooth with spatula then top with orange cake followed by remaining Fruit Tingle buttercream. Place Strawb'ry & Cream cake on top, sliced side down.

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

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

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

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

Raspberry Passionfruit Sponge Cake

SERVES: 12 | PREP: 40 MIN + CHILL | COOK: 20 MIN | DIFFICULTY: MEDIUM

*Nothing compares to the elegance of a simple sponge filled with jam and cream.
We couldn't think of a better cake to celebrate our 120th Anniversary!*

INGREDIENTS

Raspberry Curd

60g butter
1 ½ cups (185g) frozen raspberries,
thawed
2 large egg yolks, lightly beaten
⅓ cup (75g) caster sugar

Sponge

1 cup (150g) plain flour
1 tsp baking powder
6 large eggs, at room temperature
¾ cup (165g) caster sugar
1 tsp Queen Celebrating 120 Years
Pure Vanilla Extract
75g unsalted butter, melted

Assembly

2 cups (500ml) thickened cream
2 tbsp (25g) icing sugar
2 tsp Queen Celebrating 120 Years
Pure Vanilla Extract
1 ½ cup (225g) icing sugar
2 tbsp (40ml) passionfruit pulp (from
approx 1 ½ passionfruits)
Fresh raspberries

METHOD

Raspberry Curd

Melt butter in saucepan over medium heat. Add raspberries, egg yolks and sugar and stir to combine until sugar has dissolved. Cook, mashing raspberries and stirring constantly for 10 minutes or until mixture is thick and coats the back of a spoon. Strain into a bowl and refrigerate for 1 hour or overnight.

Sponge

Preheat oven to 160°C (fan forced). Grease two 20cm round cake tins and line with baking paper. Sift flour and baking powder together three times. Set aside. In a stand mixer, beat eggs, caster sugar and Vanilla Extract on high speed for 12-15 minutes or until mixture triples in volume and is thick and pale in colour. Sift half flour mixture into egg mixture and gently fold using a large metal spoon. Repeat with remaining flour mixture, taking care not to over mix. Add butter and gently fold to just combine. Pour batter into two prepared tins and gently smooth the tops. Bake for 20 minutes or until top springs back when lightly touched. Let cakes cool in tins for 5 minutes then turn out onto wire rack to cool completely.

Continued overleaf





Don't be intimidated by this recipe, simply visit our website for [10 tips to Sponge Cake Perfection!](#)

Raspberry Passionfruit Sponge Cake

SERVES: 12 | PREP: 40 MIN + CHILL | COOK: 20 MIN | DIFFICULTY: MEDIUM

Nothing compares to the elegance of a simple sponge filled with jam and cream. We couldn't think of a better cake to celebrate our 120th Anniversary!

TIPS

- *The Raspberry Curd can be made up to 7 days ahead. Keep chilled in an airtight container until ready to bake. Bring to room temperature before cake assembly.*
- *This beautiful cake is best eaten on the day the sponges are made. Assemble close to serving time.*

METHOD / Cont.

Assembly

For vanilla cream, whip cream, icing sugar and Vanilla Extract until soft peaks form. For passionfruit icing, combine icing sugar and passionfruit pulp and mix until smooth. Stand for 10 minutes or until thickened slightly.

Place one sponge cake on serving plate and spread generously with vanilla cream. Drizzle raspberry curd over cream ensuring the curd mostly stays inside the edges of the cream.

Top with remaining sponge cake then spread passionfruit icing over cake so it drips down the sides slightly. Dollop with vanilla cream and top with fresh raspberries and pomegranate seeds. Serve immediately.

Raspberry Rosewater Pavlova

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

Sweet, fragrant and oh-so-pretty, this is the pavlova to top all pavlovas! Throw on lots of fresh raspberries for texture and finish with a delicate drizzle of rosewater syrup.

INGREDIENTS

Meringue

2 cups + 2 tbsp (480g) caster sugar
240g egg whites (approx. 8 large eggs)
2 drops Queen Hot Pink Food Colour Gel
3 tsp corn flour

Rosewater Syrup

1/3 cup (80ml) water
1/3 cup (75g) caster sugar
1 tbsp Queen Glucose Syrup
1 tsp Queen Rosewater Essence
Queen Hot Pink Gel Colour

Cream

600ml thickened cream
1/4 cup (40g) icing sugar
1 tsp Queen Rosewater Essence
1 tsp Queen Vanilla Bean Paste

Assembly

Turkish delight, cubed
2 punnets (250g) fresh raspberries
Fresh pink rose petals
Mint leaves

METHOD

Meringue

Preheat oven to 200°C (fan forced). Line a baking tray with baking paper and pour in caster sugar, making sure it's not spread too thinly, as it will start to caramelise. Heat in oven for 7 minutes.

Add egg whites to bowl of a stand mixer fitted with whisk attachment. Slowly whisk egg whites to soft peaks. Increase speed until egg whites just form firm peaks.

Remove sugar from oven and reduce temperature to 120°C (fan forced) – keep oven door ajar with wooden spoon to speed up oven cooling process. With mixer on high speed, slowly spoon in hot sugar, making sure mixture returns to firm peaks after each addition.

Once sugar has been added, add 2 drops of Hot Pink Food Colour Gel. Continue beating for 10 minutes or until mixture no longer feels gritty between your fingers. Fold through corn flour until just incorporated.

Line two baking trays with baking paper. Draw a 20cm circle on each and flip baking paper over so the circle is on the reverse side. Spoon meringue onto baking paper and mold into shape. Bake for 1 hour 30 minutes and leave in oven to cool completely with door slightly ajar.

Continued overleaf

For more tips on how to master the perfect meringue, be sure to visit our [website](#)





Raspberry Rosewater Pavlova

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

Sweet, fragrant and oh-so-pretty, this is the pavlova to top all pavlovas! Throw on lots of fresh raspberries for texture and finish with a delicate drizzle of rosewater syrup.

TIPS

- *Wipe the mixing bowl with vinegar to help remove any grease before making the meringue.*
- *Rub some meringue mixture between your fingers to test if the sugar has dissolved. If it feels smooth and looks glossy it's ready to bake.*
- *Dot some meringue mixture in each corner of the baking tray to keep the baking paper in place when shaping the meringue.*

METHOD / Cont.

Rosewater Syrup

Combine water, sugar and Glucose Syrup in a small saucepan over a medium heat until sugar has dissolved and mixture has reduced slightly. Add 1-2 drops of Hot Pink Food Colour Gel and Rosewater Essence and stir to combine. Set aside to cool completely.

Raspberry Rosewater Cream

When ready to serve, combine cream, icing sugar, Vanilla Bean Paste and Rosewater Essence in a bowl and whip to firm peaks.

Assembly

Spoon half of the whipped cream over the first pavlova and top with half of the raspberries. Place second pavlova on top of first and top with remaining cream, raspberries, Turkish delight, rose petals and mint leaves. Pour rosewater syrup over pavlova, allowing small streams of the syrup to drizzle over the sides.

Deep Dish Vanilla Custard Tart

SERVES: 10 | PREP: 20 MIN | COOK: 50 MIN | DIFFICULTY: MEDIUM

A much loved classic, this custard tart is made deep-dish style so that you can enjoy even more of its silky, intense vanilla custard.

INGREDIENTS

Base

- 1 cup (150g) plain flour
- 1 cup (100g) almond meal
- 125g butter, chilled
- ½ cup + 1 tbsp (60g) icing sugar
- 1 large egg yolk
- 1 tsp Queen Vanilla Bean Paste
- 2 large egg yolks, extra, beaten

Custard

- 9 large egg yolks
- ½ cup (75g) caster sugar
- 2 cups (500ml) thickened cream
- 2 tsp Queen Celebrating 120 Years Pure Vanilla Extract
- 3 tsp Queen Vanilla Bean Paste

METHOD

Base

Process flour, almond meal, butter and icing sugar in food processor to create fine breadcrumbs. Add egg yolks and Vanilla Bean Paste and process until pastry starts to come together. Bring together in a ball, wrap in cling wrap and chill in fridge for 30 minutes.

Line baking tray with baking paper. Grease and line the bottom of an 18cm fluted tart tin, 3.5cm deep, and stand on tray. Alternatively, use a 23cm tart tin for a shorter tart. Preheat oven to 190°C (fan forced).

Place ball of dough in tart tin. Gently spread dough across base and up sides of tin, pushing with fingertips. Line with baking paper, cover with baking beans and bake for 10 minutes.

Remove pastry from oven and remove paper and baking beans. Brush egg yolks over pastry case. Return to oven for 5 minutes then set aside to cool. When cool, leave pastry in tin and wrap base and sides of tin with foil.

Continued overleaf





Deep Dish Vanilla Custard Tart

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

A much loved classic, this custard tart is made deep-dish style so that you can enjoy even more of its silky, intense vanilla custard.

TIPS

- *This recipe can also be made with good quality sweet short crust pastry. Simply thaw, press into tin, trim and blind bake as per method.*
- *Recipe will keep for 3-4 days covered in the refrigerator.*

METHOD / Cont.

Custard

Reduce oven to 150°C (fan forced). Whisk together egg yolks and sugar. Add cream, Vanilla Extract and Vanilla Bean Paste and whisk again. Pour mixture through a sieve into a heavy saucepan.

Heat custard over low heat, stirring constantly. When custard reaches 37°C, remove from heat. Pour custard through sieve into pastry case until full. Cover surface of custard with grated nutmeg. Bake for 50 minutes or until custard looks set but still wobbles slightly. Leave to cool on a wire rack then serve. If desired, chill for 6 hours to enjoy a cold custard tart.

Banana Bread with Vanilla Maple Glaze

SERVES: 14 | PREP: 10 MIN | COOK: 25 MIN | DIFFICULTY: EASY

Sweet and crunchy on the outside and soft on the inside, the only thing needed to top off this winning recipe is a generous drizzle of vanilla maple glaze.

INGREDIENTS

Banana Bread

- 1 $\frac{2}{3}$ cups (250g) plain flour
- 1 tsp bicarbonate soda
- 2 tsp ground cinnamon
- $\frac{1}{4}$ tsp salt
- $\frac{1}{2}$ cup (125ml) olive oil
- 1 cup (160g) brown sugar
- 2 tbsp (40ml) Queen Pure Maple Syrup
- 2 tsp Queen Celebrating 120 Years Pure Vanilla Extract
- 2 large eggs
- 3 large ripe bananas (400g), mashed
- 2 tbsp (40ml) natural yoghurt
- 1 $\frac{1}{2}$ cups (180g) walnuts, chopped
- 1 ripe banana, sliced

Glaze

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

METHOD

Banana Bread

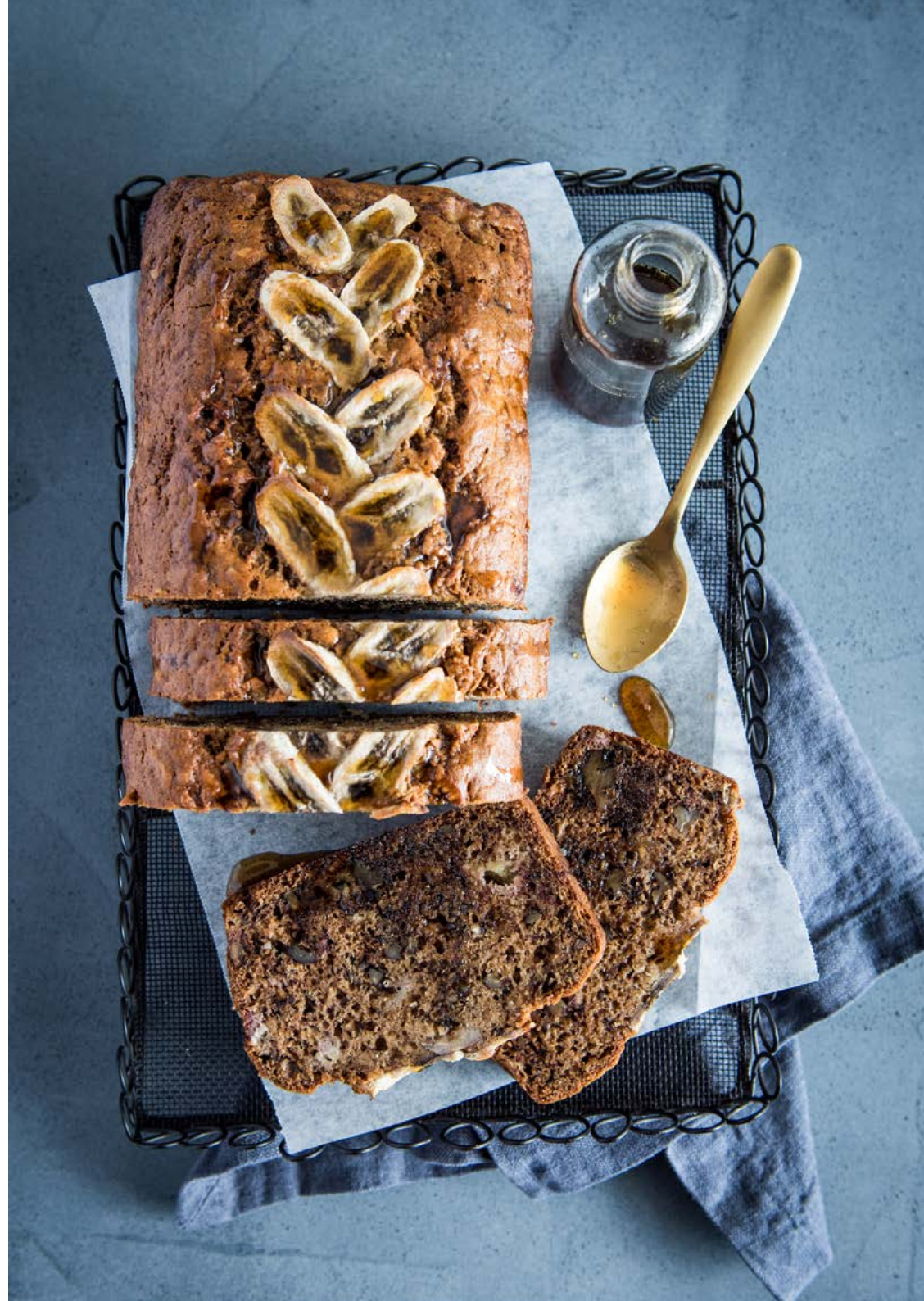
Preheat oven to 160°C (fan forced). Grease and line base of a 13.5cm x 23.5cm loaf pan. Place flour, bicarbonate of soda, cinnamon and salt in a large bowl and mix to combine. Set aside.

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

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

Glaze

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





Macadamia & Golden Syrup Tart

SERVES: 10 | PREP: 25 MIN + CHILL | COOK: 65 MIN | DIFFICULTY: MEDIUM

Sticky, sweet and rich in all the right measures! This golden tart featuring our native Australian macadamias as the hero is very special indeed.

INGREDIENTS

Pastry

- 1 ½ cup (200g) plain flour
- ½ cup (90g) dessicated coconut
- ¼ tsp fine sea salt
- ½ cup (125ml) coconut oil, at room temperature
- 90 - 135 ml cold water

Filling

- 150ml thickened cream
- 1 large egg, lightly whisked
- 1 cup (150ml/350g) golden syrup (plus extra to serve)
- 70g fresh breadcrumbs
- ½ cup (50g) macadamia meal
- Zest and juice of 1 lemon
- 120g macadamias

METHOD

Pastry

Process flour, coconut, salt, coconut oil and vanilla until mixture resembles sand. With the motor running, add 1-2 tsp cold water until dough comes together in a ball. Remove, cover in cling wrap and chill for 1 hour.

Preheat oven to 180°C (fan forced). Remove pastry from fridge and allow to soften for 5-10 mins. Place between two sheets of baking paper, and roll out until large enough to line base and sides of tart tin. Remove top layer of baking paper and line tin with pastry, using fingers to press into tin. Dock with a fork, then chill for 30 mins.

Line pastry with baking paper and baking weights (or rice), bake for 20 mins. Remove paper and weights, bake for an additional 5 mins. Allow to cool in tin on bench.

Filling

In a bowl, combine egg and cream, then whisk in golden syrup, macadamia meal, breadcrumbs, lemon zest and juice. Cover and refrigerate.

Assembly

Decrease oven to 160°C, Pour filling into pastry shell, top with macadamias and bake for 40 mins until filling is just set and macadamias are golden.

To serve, drizzle with extra golden syrup.

Thank you to Amanda from [Chewtown.com](https://www.chewtown.com) for contributing this delicious recipe!



03

Old School Treats With a Twist

While there's a special place in our hearts for tried-and-true classics, sometimes a little update can't hurt! We've reimaged these Australian bakery staples to dial up the fun and transform old favourites into brand new classics... With a touch of Instagram appeal, of course!

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Raspberry Lamington Cupcakes

SERVES: 12 | PREP: 40 MIN | COOK: 17 MIN | DIFFICULTY: MEDIUM

We've given the much-loved Aussie lamington a makeover! Dress up these light-as-air cupcakes with vanilla bean buttercream and a drizzle of raspberry syrup.

INGREDIENTS

Raspberry Syrup

½ cup (60g) raspberries
⅓ cup (75g) sugar
¼ cup (60ml) water
Queen Red Food Colour Gel

Cupcakes

150g butter, room temperature
1 ¼ cups (275g) caster sugar
2 tsp Queen Vanilla Bean Paste
3 large eggs
2 cups (300g) self raising flour, sifted
¾ cup (180ml) milk

Raspberry White Chocolate Icing

30g butter, room temperature
¼ cup (60ml) milk
90g white chocolate, chopped
½ cup (75g) icing sugar mixture
¼ cup raspberry syrup
Queen Red Food Colour Gel
½ cup (45g) desiccated coconut

Continued overleaf

METHOD

Raspberry Syrup

Combine raspberries, sugar, water and a drop of Red Food Colour Gel in a small saucepan and bring to a boil for 5-10 minutes or until reduced by a third. Allow to cool completely before draining a sieve and allow to cool.

Cupcakes

Line cupcake tin with 12 cupcake cases. Preheat oven to 180°C (fan forced). In the bowl of a stand mixer fitted with the paddle attachment, cream butter, sugar and Vanilla Bean Paste until light & fluffy.

Add eggs one at a time and beat until just incorporated. Add sifted flour and milk in two batches, mixing on low until just combined. Spoon into 12 muffin cases and bake for 15-17 minutes. Repeat with remaining batter to make an additional 6 cupcakes. Allow to cool completely on rack.

Raspberry White Chocolate Icing

Combine butter, milk and white chocolate in a medium saucepan over a low heat. Stir until melted and smooth. Add icing sugar and Raspberry Syrup, stirring to combine. Set aside to cool.

Continued overleaf



TIP: We used a cookie cutter to cut cupcake tops into nice neat circles.



Raspberry Lamington Cupcakes

SERVES: 12 | PREP: 40 MIN | COOK: 17 MIN | DIFFICULTY: MEDIUM

We've given the much-loved Aussie lamington a makeover! Dress up these light-as-air cupcakes with bright passionfruit buttercream and a drizzle of raspberry syrup.

INGREDIENTS

Chocolate Icing

1 ½ cups (225g) icing sugar, sifted
¼ cup (30g) cocoa, sifted
20g butter, room temperature
¼ cup (125ml) boiling water
½ cup (45g) desiccated coconut

Buttercream

250g butter, room temperature
3 cups (450g) icing sugar
1 tsp Queen Vanilla Bean Paste

METHOD

Remove cupcake cases from 3 of the cupcakes, slice off the domed top and cut remaining portion of the cupcake into two disks. Using a fork, lower the disks into the icing and coat, allowing excess to drip off. Coat in coconut and place on a wire rack to set. Dip the tops of 6 cupcakes into icing and then dip in coconut.

Chocolate Icing

Sift icing sugar and cocoa into a large bowl. Add butter and water from a just boiled kettle. Using a whisk, stir the mixture until well combined. Set aside to cool. Repeat dipping process used for raspberry icing.

Buttercream

Place butter in the bowl of a stand mixer fitter with a paddle attachment and beat on medium-high for 5 minutes until light and fluffy. Add sugar and mix on low to combine before increasing to high and beating for 2 minutes. Add Vanilla Bean Paste and beat to combine.

Assembly

Spoon buttercream into a piping bag and pipe onto cupcakes. Drizzle over raspberry syrup and top with one of the cupcake disks.

Neenish Tarts

SERVES: 24 | PREP: 30 MIN | COOK: 15 MIN | DIFFICULTY: EASY

These little treats are inspired by the Neenish tart of long ago. One bite and you'll be travelling back to your childhood memories of the original!

INGREDIENTS

Tarts

3 sheets frozen ready-rolled shortcrust pastry, defrosted
¼ cup (60ml) strawberry jam
40g butter
1 ½ cup (200g) icing sugar, sifted
½ tsp Queen Natural Vanilla Extract
1-2 tbsp milk

Icing

1 ¼ cups (190g) icing sugar, sifted
2 tbsp hot water
1 tsp Queen Strawberry & Cream Flavour for Icing
Queen Rose Pink Food Colouring
2 tsp cocoa
2 tsp milk
1 tsp icing sugar, extra

METHOD

Tarts

Preheat oven to 180°C. Grease two 12-hole round-based patty pans. Use a 7cm round cookie cutter to cut 24 rounds from pastry. Press rounds into pan holes. Blind bake, using cupcake cases filled with rice, for 12 minutes. Remove cupcake case and rice and bake for another 3 minutes. Stand in pans for 1 minute. Transfer to a wire rack to cool.

Gently heat the jam, then use a pastry brush to paint a layer of jam on the inside of each pastry shell.


For the filling, beat butter until pale and creamy. Gradually add sugar, then add Vanilla. Add milk and mix until a spreadable consistency is achieved. Place a teaspoon into each pastry shell and smooth the top.

Icing

Place icing sugar and hot water in a small bowl, stirring well to combine. Separate into 3 bowls. Add ½ tsp Strawberry and Cream flavour and 3-4 drops of Rose Pink Food Colour to one. Add ½ tsp Strawberry and Cream flavour to the second. For the third bowl, combine cocoa, milk and 1 tsp icing sugar and stir to combine, then add to icing mixture.

Spoon icing into piping bags and pipe alternate colours onto each half of the tartlets. Set aside for approx. 15 minutes until icing has set.





Real vanilla bean flecks in the whipped cream makes these sweet little cakes a little more grown up!

Vanilla Bean Butterfly Cakes

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

Filled with lemon curd and vanilla cream and topped off with butterfly wings, these nostalgic treats are a true delight to make.

INGREDIENTS

Cakes

180g salted butter, room temperature
¾ cup (150g) caster sugar
3 tsp Queen Celebrating 120 Years Pure Vanilla Extract
2 large eggs
1 ½ cups (225g) self-raising flour
Pinch salt
½ cup (125ml) sour cream

Decorate

1 cup (250ml) thickened cream
2 tbsp (25g) icing sugar, sifted
2 tsp Queen Vanilla Bean Paste
1 cup (250ml) lemon curd

METHOD

Cakes

Preheat oven to 180°C (fan forced). Line a 12-hole cupcake tray with patty cases.

Cream butter, sugar and Vanilla Extract together on medium-high speed until light and fluffy (5-8 minutes). Add eggs one at a time beating well after each addition. Sift in flour and salt, then add sour cream and mix until combined.

Divide mixture among 12 patty cases and bake for 15-20 minutes or until an inserted skewer comes out clean. Allow to cool completely before decorating.

Assembly

Whip cream, icing sugar and Vanilla Bean Paste until medium peaks form.

Using a small, sharp knife, cut a shallow disc from center of each cake, 1cm in from edges and 1 ½ cm deep. Cut discs in half to form butterfly wings. Fill cavity of each cake with lemon curd and vanilla cream. Arrange 'wings' on top and sprinkle with icing sugar to serve.

Beach Flag Cupcakes

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

Pay homage to our Aussie lifesavers with these true-blue cupcakes, topped with a swirl of Piña Colada flavoured icing. Perfect for a summer celebration!

INGREDIENTS

Cupcakes

½ cup (125ml) coconut cream, chilled & unshaken, see method

100g unsalted butter, room temperature

185g caster sugar

2 tsp Queen Organic Vanilla Bean Paste

2 large eggs

1 ⅓ cup (200g) self-raising flour

Fondant Flags

150g Dr. Oetker Ready to Roll Icing White

Queen Pillar Box Red Food Colour

Queen Yellow Food Colour

Coconut Buttercream

200g unsalted butter, softened

3 ½ cups (560g) powdered sugar

¼ cup (60ml) coconut cream, reserved

2 tsp Queen Piña Colada Flavour for Icing

Queen Blue Food Colour Gel

50g plain sweet biscuits, crushed

METHOD

Cupcakes

Open coconut tin and spoon off ¼ cup of the thick coconut cream from the top of the tin, set aside and reserve for buttercream. Mix the coconut cream that remains within the tin. Pour out ½ cup of this for the cupcakes, set aside.

Preheat oven to 160°C (fan forced). Line a 12-hole cupcake tin with cupcake cases.

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

Beat in eggs one at a time, mixing until combined. With mixer on low, add a third of the flour followed by half of the coconut cream. Repeat, finishing with the flour and mix until just combined.

Fill cupcake cases to ¾ full and bake for 18-20 minutes or until they spring back when lightly pressed. Allow to cool in tin for 5 minutes before transferring to a wire rack to cool completely.

Continued overleaf





Beach Flag Cupcakes

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

Pay homage to our Aussie lifesavers with these true-blue cupcakes, topped with a swirl of Piña Colada flavoured icing. Perfect for a summer celebration!

TIPS

- *Crush biscuits in a food processor or place in a sealed zip lock bag and crush with a rolling pin.*
- *If prepping ahead, keep cupcakes in an airtight container in the fridge. Store fondant flags separately in an airtight container at room temperature, and assemble just before serving.*

METHOD

Fondant Flags

Knead Ready to Roll Icing until smooth and pliable. Roll out to 3mm thick and using a small rectangular cookie cutter or a sharp knife cut out flag shapes.

Wrap one of the short edges of icing around a tooth pick and press to adhere. Using a paint brush lightly dipped in food colour, paint 1 half of the flag red, and the other half yellow. Set aside to dry.

Coconut Buttercream

In the bowl of a stand mixer fitted with the paddle attachment, beat butter until lightened in colour, about 3 minutes. Add icing sugar and mix on low until just incorporated. Beat on high for 5 minutes until light and fluffy.

Add coconut cream and beat to incorporate. Add a few drops of Blue Food Colour Gel and Piña Colada Flavour for Icing and mix to incorporate.

Spoon into a piping bag fitted with a star tip and pipe buttercream onto cupcakes. Sprinkle one half with biscuits crumbs and place flag into icing.

Maple Syrup ANZAC Biscuits

SERVES: 50 | PREP: 20 MIN | COOK: 15 MIN | DIFFICULTY: EASY

The warm, caramelised flavours of pure maple syrup make these ANZAC biscuits so moreish. Just add a cup of tea!

INGREDIENTS

1 cup (150g) plain flour
1 cup (90g) rolled oats
1 cup (75g) shredded coconut
½ cup (110g) caster sugar
125g butter
1 tsp Queen Celebrating 120 Years
Pure Vanilla Extract
½ cup (125ml/165g) Queen Pure
Maple Syrup
1 tsp bicarbonate of soda

METHOD

Preheat oven to 170°C (fan forced). Line two baking trays with baking paper. In a large bowl, combine flour, rolled oats and coconut.

In a small saucepan, heat sugar, butter, Vanilla Extract and Maple Syrup, stirring, until sugar has dissolved, butter melted and mixture starts to bubble. Add bicarbonate of soda and stir until the mixture froths. Add butter mixture to dry ingredients, then mix it all together until dough forms.

Using a teaspoon of dough at a time, scoop it onto the trays leaving 3cm between each one. Bake the biscuits for 13-15 minutes or until golden. Leave to rest on trays for 5 minutes and then transfer to a wire rack to cool completely. Store in an airtight container

A delightful twist on the classic ANZAC biscuit, it's hard to stop at just one!





TIP: The addition of baker's flour creates a lighter, more tender dough.

Strawberry Iced Finger Buns

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

A classic after school treat from the bakery, these fluffy finger buns topped with sticky strawberry icing are surprisingly easy to make at home.

INGREDIENTS

Dough

- 1 $\frac{3}{4}$ cup (230g) plain flour
- 1 $\frac{3}{4}$ cup (230g) bakers flour (or more plain flour)
- 1 sachet (7g) yeast
- 1 tsp cinnamon
- 2 tsp salt
- 1 tsp Queen Vanilla Bean Paste
- 50g butter, room temperature
- 2 tbsp (40g) caster sugar
- 150ml milk, lukewarm
- 1 large egg, room temperature
- 150ml water, lukewarm
- $\frac{3}{4}$ cup (120g) sultanas (optional)

Icing

- 1 $\frac{1}{2}$ cups (225g) icing sugar
- 10g butter, room temperature
- 1 tsp Queen Strawb'ry & Cream Flavour for Icing
- 2 tsp boiling water
- Queen Rose Pink Food Colouring

Continued overleaf

METHOD

Dough

Sift flour into large mixing bowl with yeast, cinnamon and salt. Make a well in the centre, then add Vanilla Bean Paste, butter, sugar, milk and egg. Gradually bring ingredients together using a wooden spoon, adding water a little at a time until you have a soft dough that is still a little wet.

Lightly dust worktop with flour, turn dough out and knead well for 10 minutes until smooth and elastic. Toward the end of kneading, add sultanas (optional) a small handful at a time, and knead until incorporated. Transfer to a lightly oiled bowl, cover with cling wrap and leave to rise in a warm place until doubled in size (about 1 hour).

Punch down dough and divide into 12 even pieces. Weigh each piece to ensure they remain uniform when baking. Line 2 baking trays with baking paper and shape dough into long rolls. Adding 6 to each tray, line them up in a row so buns are almost touching.

Preheat oven to 200°C (fan forced). Spray cling wrap with a little oil and cover the buns. Leave in a warm place for 45-60 minutes to double in size. Bake in the oven for 10-15 minutes until risen and golden, then transfer to a wire rack to cool.

Continued overleaf

Strawberry Iced Finger Buns

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

A classic after school treat from the bakery, these fluffy finger buns topped with sticky strawberry icing are surprisingly easy to make at home.

INGREDIENTS

Decoration

1 cup (90g) desiccated coconut
2 tsp water
Queen Rose Pink Food Colouring
Ziplock bag or sealable jar

METHOD

Icing & Decoration

In a medium bowl, combine icing sugar, butter and strawb'ry & cream flavouring. Add boiling water and stir to combine, adding extra water if necessary. Divide mixture in half, adding a few drops of rose pink food colouring to one of the halves.

Add 1/3 cup of coconut, 1 tsp water and a couple drops of rose food coloring (for pale pink) to a ziplock bag or jar. Add another 1/3 cup of coconut, 1 tsp water and a couple drops of rose food colouring (a little more than the first measure for dark pink) to a ziplock bag or jar.

With the bags or jars closed, shake the coconut mixture, incorporating the colour into the coconut.

Spread icing over buns and dip the iced portion of the bun in coconut. Let icing set slightly before serving.





This patriotic recipe is from our friend Amanda at Chewtown.com

Milo Mini Pavlovas with Lamington Balls

SERVES: 6 | PREP: 30 MIN | COOK: 1.5 HOURS + CHILL | DIFFICULTY: MEDIUM

It doesn't get much more Australian than these mini Milo pavlovas! All our favourite icons in one glorious mashup.

INGREDIENTS

Lamington Balls

250g packet of jam mini rolls
¼ cup (60ml) thickened cream
200g dark chocolate
100g shredded coconut

Milo Meringues

140g egg whites (from 3-4 eggs)
280g caster sugar
¼ cup Milo (+1 tbs)

Assembly

300g thickened cream
1 teaspoon Queen Vanilla Bean Paste
¼ cup (30g) macadamias, roughly chopped

METHOD

Lamington Balls

In a large bowl, crumble mini rolls and combine with cream. Roll tablespoons of mixture into balls and place on a lined tray. Chill until firm.

Microwave chocolate in 30 second intervals, stirring in between with a metal spoon until melted. Using a fork, dip balls into chocolate then roll in coconut. Chill for 30 mins.

Milo Meringues

Preheat oven to 180°C (fan forced). Combine egg whites and sugar in a metal bowl then place over a saucepan of simmering water (ensure it doesn't touch the metal bowl). Stir constantly until sugar dissolves completely or temperature reaches 65°C.

Pour into stand mixer and whisk for 10 minutes until cooled. Fold in Milo. Drop six spoonfuls onto a lined baking tray, then sprinkle with remaining Milo.

Turn oven temperature down to 150°C and bake for 1.5 hours. Set aside to cool.

Assembly

Whip cream and Vanilla to stiff peaks, then spoon onto meringues. Top each meringue with a strawberry, a sprinkle of macadamia nuts, and a lamington ball.

Rainbow Paddle Pop Cupcakes

SERVES: 12 | PREP: 30 MIN | COOK: 25 MIN | DIFFICULTY: MEDIUM

Remember how good an ice cold Paddle Pop tasted on a steamy summer day? Bring back the childhood memories with these caramel-filled cupcakes.

INGREDIENTS

Cupcakes

100g unsalted butter, room temperature
185g brown sugar, lightly packed
2 tsp Queen Vanilla Bean Paste
2 large eggs
1 ½ cup (200g) self-raising flour
½ cup (125ml) buttermilk
100g ready to use caramel (such as Top 'n' Fill)

Fondant Paddle Pops

200g Dr. Oetker Ready to Roll Icing White
Queen Hot Pink Food Colour Gel
Queen Teal Food Colour Gel
Queen Purple Food Colour Gel
Toothpicks

Ermine Buttercream

3 tbsp (35g) plain flour
1 cup (220g) caster sugar
1 cup full cream milk (250ml)
230g unsalted butter, softened
2 tsp Queen Vanilla Bean Paste

METHOD

Cupcakes

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

In the 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 flour followed by half of buttermilk. Repeat, finishing with flour and mix until just combined.

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.

Using a knife or cupcake corer, hollow out center of cupcake and use a teaspoon to fill holes with caramel.

Fondant Paddle Pops

Divide white Ready to Roll Icing into 3 equal pieces. Colour one with 2 drops of Purple Gel, another with 2 drops Hot Pink Gel and the last with 2 drops Teal Gel. Knead thoroughly to incorporate.

Roll each colour into a log, Twist logs together, then roll to bring them tighter.

Continued overleaf

Creating these fondant Paddle Pops couldn't be easier! Watch our [How to Marble Fondant](#) video for directions.





Rainbow Paddle Pop Cupcakes

SERVES: 12 | PREP: 30 MIN | COOK: 25 MIN | DIFFICULTY: MEDIUM

Remember how good an ice cold Paddle Pop tasted on a steamy summer day? Bring back the childhood memories with these caramel-filled cupcakes.

TIPS

- *Ensure pudding for Ermine buttercream has cooled completely before adding to the butter.*
- *If prepping ahead, keep cupcakes in an airtight container in the fridge. Store fondant Paddle Pops separately in an airtight container at room temperature, and assemble just before serving.*

METHOD

Fold twisted rope in half, then continue to twist and roll until desired level of marbling has been achieved. Roll out to 3mm thick and use a 3cm round circle cutter or bottom of a large piping tip to cut out 24 circles. Brush surface of 1 circle and place another on top.

Using a knife, cut three edges of the circle as if cutting into a square. Leave top edge round and gently mould into a paddle pop shape. Stick a toothpick into paddle pop, then set aside on baking paper and allow to dry.

Ermine Buttercream

Whisk together flour and sugar in medium saucepan. Whisk in milk. Place saucepan over low heat and bring to a boil, whisking continuously, then cook for 1 minute. Remove from heat. Pour pudding onto a clean heatproof plate or shallow container. Cover immediately with plastic wrap, pressing wrap directly against pudding surface.

In a stand mixer fitted with whisk attachment, beat butter until smooth, fluffy and lightened in colour, about 2 min. Add cooled pudding one tablespoon at a time, mixing well after each addition. Add Vanilla Bean Paste and mix until buttercream looks thick, smooth and creamy, about 3 min.

Spoon into a piping back fitted with a large round piping tip. Pipe swirls of buttercream onto cooled cupcakes, then top with fondant Paddle Pop.

Honey Jumbles

SERVES: 16 | PREP: 10 MIN | COOK: 10 MIN | DIFFICULTY: EASY

Surprisingly easy to bake from scratch, these homemade Honey Jumbles have just the right amount of honey and ginger.

INGREDIENTS

Jumbles

- 60g butter
- ½ cup (180g) honey
- 1 tbsp milk
- 1 tsp Queen Natural Vanilla Extract
- 1 ¼ cups (160g) plain flour
- ½ tsp bicarbonate soda
- 1 tsp ground ginger
- ½ tsp cinnamon
- ¼ tsp cloves
- ¼ tsp nutmeg

Icing

- 2 ½ cups (375g) icing sugar, sifted
- 1 tsp honey
- 1 tsp Queen Vanilla Bean Paste
- ¼ cup (60ml) boiling water
- Queen Yellow Food Colouring

METHOD

Jumbles

Preheat oven to 160°C (fan forced) and line 2 baking trays with baking paper. Place butter and honey in a medium saucepan over medium heat. Bring to a simmer, reduce heat to low and cook for 2 minutes. Allow to cool slightly.

Add milk and Vanilla Extract to butter mixture. Sift flour, bicarbonate soda, and spices over butter mixture. Stir to combine. Cover with cling wrap and set aside for 1 hour or until mixture has cooled and thickened.

Once cooled, form a disk with the dough and divide into quarters. Divide each quarter into 4 balls. Roll each ball into 5-6cm logs and flatten with the back of a wooden spoon leaving 5cm spaces to allow for spreading. Bake for 10 minutes and leave to cool slightly before transferring to wire racks.

Icing

Sift icing sugar into a large bowl. Add honey, Vanilla Bean Paste and boiling water. Stir to combine. Split icing into two separate bowls and add several drops of yellow food colouring to one bowl. Mix until incorporated. Add a small drop at a time until desired pastel colour is achieved.

Using a teaspoon, smooth icing over top of jumbles. Allow icing to set before serving.



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