

# Essential Bakes





## Hello Bakers!

**Inside these pages you'll find the very best of Queen recipes, our Holy Grails.**

Developing this collection might just be our favourite project yet. To receive the tick of approval, each recipe was tested and tasted, many times over. You can only imagine how much cake we've eaten...

Think of these classic cakes as your staples, the ones you keep going back to, time and time again. Why? Because they turn out perfectly, every single time!

We also developed them with flexibility in mind, so you'll find conversions for cupcakes and multi-layer cakes depending on your baking occasion.

These recipes are the stuff of legend, and we hope they'll find a place in your baking repertoire.

Happy baking,

*Queen*





# Contents

## CAKES

- 3. Easy Carrot Cake
- 7. Simple Vanilla Cake
- 11. Classic Red Velvet Cake
- 15. Best Ever Chocolate Cake
- 19. Rich Mud Cake
- 23. Citrus Syrup Cake
- 27. Perfect Banana Bread

## ICING

- 31. Basic Buttercream
- 33. Chocolate Buttercream
- 36. Ganache
- 37. Cream Cheese Icing

# Easy Carrot Cake

Nothing beats a slice of classic carrot cake, topped off with a generous swirl of cream cheese icing. Our favourite recipe is lightly spiced and works perfectly as cupcakes too.

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

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## INGREDIENTS

### Cake

1 ¼ cup (200g) brown sugar, lightly packed  
2 eggs  
200ml sunflower oil  
2 tsp Queen Organic Vanilla Bean Paste  
200 g plain flour  
½ tsp bicarbonate of soda  
1 tsp baking powder  
2 tsp ground cinnamon  
½ tsp ground ginger  
¼ tsp ground nutmeg  
½ tsp salt  
1 ⅔ cup (200g) carrots, peeled & grated finely  
⅓ cup (80g) walnuts or pecans, chopped

### Cream Cheese Icing

125g cream cheese  
1 tsp Queen Vanilla Bean Paste  
50g unsalted butter, softened  
2 cups (300g) icing sugar

## METHOD

### Cake

1. Preheat oven to 170°C (fan forced). Grease and line a medium 21cm x 11cm loaf tin with baking paper.
2. Place sugar, eggs, oil and Vanilla Bean Paste in the bowl of a stand mixer fitted with the paddle attachment and beat until incorporated.
3. Sift together flour, bicarb soda, baking powder, cinnamon, ginger and salt. Add to mixture and beat until just combined. Stir in the grated carrots and walnuts by hand until combined.
4. Add mixture to prepared tin and bake for 35-40 minutes or until sponge bounces back when pressed. Allow cake to cool for 10 minutes in the tin before turning out onto a wire rack to cool completely. Level the cakes if necessary.

### Cream Cheese Icing

1. In the bowl of a stand mixer fitted with the paddle attachment, beat cream cheese until smooth.
2. Add Vanilla Bean Paste and butter and mix until just incorporated. Add icing sugar and mix on low until combined – do not overmix.
3. Spread icing onto cooled loaf and slice to serve.







## Easy Carrot Cake

Recipe  
Extras

### Tip

Peel carrots before using, carrot peel is quite bitter and can impart this bitterness into your cake.

### Alterations

Add another 1 tsp of ground ginger and 60g of finely chopped crystallised ginger for a delicious Carrot & Ginger Cake.

#### TO MAKE - LAYER CAKES

##### 1x 20CM LAYER CAKE

- 35-40 minutes
- Use recipe on previous page

##### 2x 20CM LAYER CAKES

- 25-30 Minutes
- Use recipe on previous page
- Please note – these are sandwich layers (2-2.5cm tall) if you'd like taller layers, use the 3 x 20cm recipe below and cook for 30-35 minutes).

##### 3x 20CM LAYER CAKES

- 25-30 Minutes
- Ingredients (increased by 50%) -
  - 300g brown sugar
  - 3 large eggs
  - 300ml sunflower oil
  - 3 tsp Queen Organic Vanilla Bean Paste
  - 300 g plain flour
  - 1 tsp bicarbonate of soda
  - 1 tsp baking powder
  - 2 tsp ground cinnamon
  - ¾ tsp ground ginger
  - ¾ tsp salt
  - 2 ½ cup (300g) carrots, peeled & grated finely
  - 1 cup (120g) walnuts or pecans, chopped

#### TO MAKE - CUPCAKES

##### 12x STANDARD SIZED CUPCAKES

- Fill cupcake cases ¾ full (1/4 cup – 60ml)
- Bake for 18-20 minutes or until cupcake bounces back when pressed.
- Ingredients -
  - 100g brown sugar
  - 1 large egg
  - 100ml sunflower oil
  - 1 tsp Queen Organic Vanilla Bean Paste
  - 100 g plain flour
  - ½ tsp bicarbonate of soda
  - ½ tsp baking powder
  - ¾ tsp ground cinnamon
  - ¼ tsp ground ginger
  - ¼ tsp salt
  - ¾cup (100g) carrots, peeled & grated finely
  - ½ cup (40g) walnuts or pecans, chopped

# Simple Vanilla Cake

Soft, tender and full of fragrant vanilla, this is our go-to butter cake for every occasion. Dress it up with sprinkles or keep it simple with a swirl of vanilla buttercream.

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**SERVES:** 12 | **PREP:** 20 MIN | **COOK:** 60 MIN

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## INGREDIENTS

### Cake

150g butter, softened  
1 cup (220g) caster sugar  
3 large eggs, room temperature  
2 tsp Queen Celebrating 120 Years Vanilla Extract  
1 ½ cups (225g) self-raising flour  
¾ cup (180ml) milk

### Buttercream

125g butter, room temperature  
1 ½ cups (225g) icing sugar, sifted  
2 tsp Queen Vanilla Bean Paste

## METHOD

1. Preheat oven to 180°C (fan forced). Grease and line a 20cm round cake tin.
2. In the bowl of a stand mixer fitted with the paddle attachment, cream butter, sugar and Vanilla Extract until light and fluffy. Add eggs and beat well to combine.
3. Add flour and milk and mix on low until just combined.
4. Pour into prepared cake tin and bake for 55-60 minutes or until an inserted skewer comes out clean. Allow to cool for 10 minutes in the tin, before transferring to a wire rack to cool completely.

### Buttercream

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







## Simple Vanilla Cake

Recipe  
Extras

### Alterations

If wanting to spread buttercream over cupcakes, make buttercream recipe as on previous page.

If wanting to generously pipe onto cupcakes, double the recipe.

#### TO MAKE - LOAF TIN

##### 1x LOAF TIN

- 60-65 minutes
- Grease and line a 21cm x 11cm loaf tin
- Use recipe on previous page

#### TO MAKE - CUPCAKES

##### 12x STANDARD SIZED CUPCAKES

- Fill cupcake cases  $\frac{3}{4}$  full (1/4 cup - 60ml)
- Bake for 18-20 minutes or until cupcake bounces back when pressed.
- Use recipe on previous page

#### ADDITIONS

- Choc chips -  $\frac{1}{2}$  cup of chocolate chips folded through batter.
- Raspberries, Strawberries or Blueberries -  $\frac{1}{2}$  cup fresh or frozen (thawed, drained), folded through batter.
- Spread with Chocolate Ganache Icing, page 36.
- Spread with Chocolate Buttercream Icing, page 31.
- Make a zesty Lemon, Orange or Lime Butter cake, 2 tbsp of zest to your cake batter.
  - Make a citrus butter cream to match by making buttercream as above and adding 2 tsp of zest and 1 tbsp of juice from either lemon, lime or orange.

# Classic Red Velvet Cake

This classic cake is a timeless recipe that all home bakers should master. Its deep red colour and moist, tender crumb is perfectly complimented with fluffy cream cheese icing.

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**SERVES:** 12 - 14 | **PREP:** 20 MIN | **COOK:** 30 MIN

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## INGREDIENTS

### Cake

180g unsalted butter, softened  
450g caster sugar  
1 ½ tsp salt  
3 large eggs, room temperature  
30g cocoa powder  
Queen Red Food Colour Gel  
4 tsp Queen Vanilla Extract  
3 cups (450g) plain flour, sifted  
1 ½ cups (375ml) buttermilk  
4 ½ tsp white vinegar  
1 ½ tsp bicarbonate soda

### Cream Cheese Icing

250g cream cheese  
2 tsp Queen Vanilla Bean Paste  
100g unsalted butter, softened  
4 cups (600g) icing sugar

## METHOD

### Cake

1. Preheat oven to 170°C (fan forced). Grease and line two 20cm cake tin with baking paper.
2. Combine butter, sugar and salt in the bowl of a stand mixer fitted with the paddle attachment. Beat on high until light and creamy, approximately 3-5 minutes. Add eggs one at a time, mixing until fully incorporated.
3. Place cocoa powder in a small bowl with Vanilla Extract and add Red Food Colour Gel until a paste forms. Add to batter and mix until incorporated.
4. Add half the flour and half the buttermilk to the batter, mix to incorporate. Add the remaining flour and buttermilk mixing until just combined.
5. Mix vinegar and bicarb in a small bowl before adding to the batter and mix to incorporate. Pour into prepared tin and bake for 30 minutes or until an inserted skewer comes out clean.

### Icing

1. In the bowl of a stand mixer fitted with the paddle attachment, beat cream cheese until smooth.
2. Add Vanilla Bean Paste and butter and mix until just incorporated. Add icing sugar and mix on low until combined – do not overmix.
3. Spread or pipe half the icing onto the first cake layer, top with second layer and repeat with remaining icing. Use a spoon or offset spatula to swirl the icing on top.







## Classic Red Velvet Cake

Recipe  
Extras

### TO MAKE - LOAF & LAYER CAKES

#### 1x LOAF (MEDIUM 21 X 11CM)

- 50-55 minutes
- Use recipe on previous page

#### 1x 20CM LAYER CAKE

- 45-50 minutes
- Use recipe on previous page

#### 2x 20CM LAYER CAKES

- 25-30 Minutes
- Ingredients
  - 120g unsalted butter, softened
  - 1 ½ cup (295g) caster sugar
  - 1 tsp salt
  - 2 large eggs, room temperature
  - 2 tbsp (20g) cocoa powder
  - Queen Red Food Colour Gel
  - 3 tsp Queen Vanilla Extract
  - 2 cups (300g) plain flour, sifted
  - 1 cup (250ml) buttermilk
  - 3 tsp white vinegar
  - 1 tsp bicarbonate soda
- Cream Cheese Icing
  - 200g cream cheese
  - 2 tsp Queen Vanilla Bean Paste
  - 75g unsalted butter, softened
  - 3 cups (450g) icing sugar

### TO MAKE - CUPCAKES

#### 12x STANDARD SIZED CUPCAKES

- Fill cupcake cases ¾ full (¼ cup – 60ml)
- Bake for 18-20 minutes or until cupcake bounces back when pressed.
- Ingredients
  - 60g unsalted butter, softened
  - 150 caster sugar
  - ½ tsp salt
  - 1 large egg, room temperature
  - 10g cocoa powder
  - Queen Red Food Colour Gel
  - 1 tsp Queen Vanilla Extract
  - 1 cup (150g) plain flour, sifted
  - ½ cup (125ml) buttermilk
  - 1 ½ tsp white vinegar
  - ½ tsp bicarbonate of soda

# Best Ever Chocolate Cake

Rich and deliciously moist, this is the perfect chocolate cake recipe you've been searching for. Sour cream creates an extra tender crumb, along with a dash of Vanilla to compliment those earthy chocolate notes.

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

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## INGREDIENTS

### Cake

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

### Chocolate Buttercream

250g unsalted butter, softened  
3 cups (450g) icing sugar  
½ cup (60g) cocoa powder  
¼ cup (60ml) full cream milk  
2 tsp Queen Natural Vanilla Extract

## METHOD

### Cake

**1.** Preheat oven to 170°C (fan forced). Grease and line two 20cm round cake tins with baking paper.

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

**3.** In the bowl of a stand mixer fitted with the paddle attachment, cream butter and sugar for 5 minutes until pale and creamy. Beat in eggs one at a time, mixing well in between.

**4.** 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.

**5.** Transfer batter to prepared tins and bake for 35-40 minutes until an inserted skewer comes out clean. Once cooked, allow to cool in tins for 10 minutes before inverting onto a wire rack to cool completely.

### Chocolate Buttercream

**1.** In the bowl of a stand mixer fitted with the paddle attachment, beat butter until lightened in colour, about 3 minutes.

**2.** Add icing sugar, cocoa and milk and mix on low until just incorporated. Beat on high for 5 minutes until light and fluffy. Add Vanilla Extract and mix to incorporate.

**3.** Spread half of buttercream over first layer, top with second layer and top with remaining buttercream.







# Best Ever Chocolate Cake



## Alterations

- Choc chips - ½ cup folded through batter.
- Raspberries - ½ cup fresh or frozen - thawed, drained and tossed in flour, then folded through batter.

### TO MAKE - LAYER CAKES

#### 1x 20CM LAYER CAKE

- 25-30 Minutes
- Allow to cool in tins for 10 minutes before inverting onto a wire rack to cool completely.
- Ingredients
  - ½ cup (125ml) sour cream
  - 2 tbsp (40ml) water
  - 1 tsp Queen Natural Vanilla Extract
  - ¾ cups (110g) plain flour
  - ⅓ cup (40g) unsweetened cocoa powder
  - ¾ tsp baking powder
  - ½ tsp baking soda
  - Pinch of salt
  - 115g unsalted butter, softened
  - ⅔ cup (150g) firmly packed brown sugar
  - 2 medium eggs

#### 3x 20CM LAYER CAKE

- 25-30 Minutes
- Once cooked, allow to cool in tins for 10 minutes before inverting onto a wire rack to cool completely.
- Ingredients
  - 1 ½ cup (375ml) sour cream
  - ½ cup (120ml) water
  - 3 tsp Queen Natural Vanilla Extract

- 2 ¼ cups (340g) plain flour
- 1 cup (125g) unsweetened cocoa powder
- 2 ¼ tsp baking powder
- 1 tsp baking soda
- ¼ tsp of salt
- 345g unsalted butter, softened
- 2 cups (440g) firmly packed brown sugar
- 4 large eggs

### TO MAKE - CUPCAKES

#### 12x STANDARD SIZED CUPCAKES

- Fill cupcake cases ¾ full (1/4 cup – 60ml)
- Bake for 25-30 minutes or until cupcake bounces back when pressed.
- Ingredients
  - ½ cup (125ml) sour cream
  - 2 tbsp (40ml) water
  - 1 tsp Queen Natural Vanilla Extract
  - ¾ cups (110g) plain flour
  - ⅓ cup (40g) unsweetened cocoa powder
  - ¾ tsp baking powder
  - ½ tsp baking soda
  - Pinch of salt
  - 115g unsalted butter, softened
  - ⅔ cup (150g) firmly packed brown sugar
  - 2 medium eggs

# Rich Mud Cake

This sinfully rich recipe ticks all the boxes for the ultimate mud cake. It took a little trial and error to get it perfect, but we're confident this will be your new go-to recipe!

**SERVES:** 16 | **PREP:** 30 MIN | **COOK:** 90 MIN

## INGREDIENTS

### Cake

1 tsp instant coffee (remove if making white chocolate version)

1 cup (250ml) water

250g unsalted butter, cubed

200g chocolate (white, milk or dark)

2 cups (440g) caster sugar

4 large eggs, lightly beaten

2 tbsp (40ml) vegetable oil

½ cup (125ml) full cream milk

3 tsp Queen Organic Vanilla Bean Paste

1 cup (150g) self raising flour, sifted

1 cup (150g) plain flour, sifted

½ cup (60g) cocoa, sifted (replace with same amount

of plain flour if making white choc mud cake)

½ tsp bicarbonate of soda

### Ganache

150g dark chocolate, chopped

150ml thickened cream

Cocoa powder, to dust

## METHOD

### Cake

**1.** Preheat oven to 160°C (fan forced). Grease and line the base and sides of a 20cm deep round cake tin with baking paper. Set aside.

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

**3.** Combine eggs, vegetable oil, milk and Vanilla Bean Paste in a jug. Add to cooled chocolate mixture, mixing until just combined.

**4.** Sift remaining ingredients into a large bowl, mixing to combine. Make a well in the centre and pour in chocolate mixture, stirring to combine. Pour into prepared tin and bake for 1 hour 20-30 minutes or until an inserted skewer comes out clean. Allow to cool in tin for 10 minutes before inverting onto a wire rack to cool completely.

### Ganache

Place chopped chocolate into a small, heat proof bowl, set aside.

Melt 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, before mixing until smooth. Allow to come to room temperature before placing in the fridge until it is a spreadable consistency. Spread over top of cake and dust with cocoa powder to serve.







## Rich Mud Cake

Recipe  
Extras

### Tips

- A deep cake tin means sides that are approximately 10-12cm high. If you have a cake tin/s smaller than this, use the single layer version in the conversions.
- Always bake mud cakes on the middle rack of your oven. This provides consistent airflow around the cake, ensuring even baking.
- When making ganache, please use good quality blocks of baking/cooking chocolate that contain cocoa butter/cocoa solids. Melts create a much softer ganache – if using melts, the amount of chocolate with need to be doubled. Use 200g of melts for 100ml of cream.

### TO MAKE

#### 1x 20CM LAYER CAKE OR 12x STANDARD SIZED CUPCAKES

- Ingredients
  - ½ tsp instant coffee (remove if making white chocolate version)
  - ½ cup (125ml) water
  - 125g unsalted butter, cubed
  - 100g chocolate (white, milk or dark)
  - 1 cup (220g) caster sugar
  - 2 large eggs, lightly beaten
  - 1 tbsp (20ml) vegetable oil
  - ¼ cup (60ml) full cream milk
  - 2 tsp Queen Organic Vanilla Bean Paste
  - ½ cup (75g) self-raising flour, sifted
  - ½ cup (75g) plain flour, sifted
  - ¼ cup (30g) cocoa, sifted (replace with same amount of plain flour if making white choc mud cake)
  - ¼ tsp bicarbonate of soda

#### SMALLER SIZED MUD CAKE - 2x 20CM LAYER CAKE

- 40-45 minutes
- Use recipe on previous page
- Use the same quantity of batter and pour evenly into two 20cm round cake tins.

### ADDITIONS

- For a dark or milk chocolate mud cake try the following delicious additions:
- Jaffa: Add the finely grated zest of a whole orange when melting the chocolate mixture your mudcake.
- Choc Peanut: Swirl ½ cup of smooth peanut butter through your ganache for a choc peanut hit!
- Choc Mint: Add 3 tsp Queen Peppermint Extract to your ganache.
- Choc Hazelnut: Swirl ½ cup of Nutella through your ganache and top with roasted hazelnuts.
- Mocha: Add an additional 1 tbsp of instant coffee to the melted chocolate mixture for your cake and 2 tsp of instant coffee when heating your cream for the ganache.

# Citrus Syrup Cake

A good syrup cake should be part of all good bakers' repertoire. Our recipe is soft and tender, with just the right amount of syrup to keep it moist and tangy.

**SERVES:** 12 | **PREP:** 20 MIN | **COOK:** 70 MIN

## INGREDIENTS

### Cake

1 ½ cups (330g) caster sugar  
3 large eggs  
1 tbsp citrus zest (see notes)  
2 1/3 cup (350g) plain flour  
1½ tsp baking powder  
1 tsp salt  
1 cup (250ml) full cream milk  
1 tbsp (20ml) citrus juice  
2 tsp Queen Vanilla Bean Paste  
200g unsalted butter, melted & cooled

### Syrup

¼ cup (55g) caster sugar  
2 tbsp (40ml) citrus juice (lemon, orange or lime)  
1 tbsp of zest

## METHOD

### Cake

**1.** Preheat oven to 170°C (fan forced). Grease and line a large 23cm x 13cm loaf tin.

**2.** In the bowl of a stand mixer fitted with the paddle attachment, add sugar, eggs and zest and mix until well combined.

**3.** Combine milk, Vanilla Bean Paste and lemon juice in a jug. Set aside.

**4.** Combine flour, baking powder and salt in a separate bowl. Set aside.

**5.** With mixer on low, add half the flour mixture, followed by half the milk mixture, mixing to combine. Repeat with remaining ingredients and mix until well incorporated.

**6.** Turn the mixer down to low speed, slowly add the melted butter in a steady stream and beat until well incorporated. Pour mixture into prepared tin and bake for 1 hour 10 minutes or until an inserted skewer comes out clean.

### Syrup

**1.** Combine all ingredients in a medium heavy based saucepan over a low heat. Stir until sugar has dissolved before bringing up to a medium heat and boiling for 2-3 minutes or until mixture has thickened slightly. Remove from heat.

**2.** Straight out of the oven, poke cake all over with a skewer and pour over syrup. Allow to cool for 20 minutes before inverting onto a wire rack. Best served warm with a generous dollop of cream.







## Citrus Syrup Cake

Recipe  
Extras

### Tip

This recipe is best suited as a single layer or loaf cake due to the delicious crust that forms on top of the loaf during baking.

### TO MAKE - LAYER CAKES

#### 1x 20CM LAYER CAKE

- 55-60 minutes
- Use recipe on previous page

### RECIPE NOTES

This cake is delicious with any type of citrus, please see the following amounts of fruit required for this recipe:

- 1 orange creates approximately 80ml of juice and 2-3 tbsp of zest
- You will need to use 1 orange if making an orange syrup cake with this recipe.
- 1 lemon creates approximately: 45ml of juice and 1 tbsp of zest.
- You will need to use 2 lemons if making a lemon syrup cake with this recipe.
- 1 lime creates approximately: 32ml of juice and 2 tsp of zest.
- You will need to use 4 limes if making a lime syrup cake with this recipe.

# Perfect Banana Bread

This is our all-time favourite banana bread recipe that turns out perfectly, every time. It's deliciously soft with a hint of cinnamon and just the right amount of banana.

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**SERVES:** 12 | **PREP:** 20 MIN | **COOK:** 60 MIN

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## INGREDIENTS

125g unsalted butter, softened  
½ cup (110g) caster sugar  
½ cup (110g) brown sugar, firmly packed  
2 tsp Queen Natural Vanilla Extract  
2 large eggs  
1 cup mashed ripe banana  
(approx. 2 large bananas)  
100ml buttermilk  
1 ½ cups (225g) self-raising flour  
½ tsp bicarbonate of soda  
½ tsp ground cinnamon  
¼ tsp salt

## METHOD

1. Preheat oven to 180°C (fan forced). Grease and line the base and sides of a 20cm round cake tin.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter until smooth and creamy. Add sugars and Vanilla Extract, beat for 3-5 minutes until lightened in colour. Add eggs one at a time, mixing to combine. Add mashed banana and mix to incorporate.
3. Sift together flour, bicarb soda, salt & cinnamon.
4. Add half of the flour mixture, followed by a half of the buttermilk, mixing to incorporate. Add remaining flour and buttermilk and mix until combined. Pour into prepared tin and bake for 60 minutes.







# Perfect Banana Bread

Recipe  
Extras

## Tip

If you don't have buttermilk on hand here are some alternatives:

- Add 2 tsp of vinegar or lemon juice to a measuring jug and pour in full cream milk to make up the 100ml used in the recipe.
- Mix together 50ml of water with 50ml of natural or greek yoghurt (unflavoured) or sour cream.
- You can use all caster sugar or all brown sugar in this recipe if you do not have both

## TO MAKE

### 1x LOAF (MEDIUM 21 X 11CM)

- 60-65 minutes
- Use recipe on previous page

### 12x STANDARD SIZED CUPCAKES

- Fill cupcake cases  $\frac{3}{4}$  full ( $\frac{1}{4}$  cup – 60ml)
- Bake for 25-30 minutes or until cupcake bounces back when pressed.
- Ingredients
  - 60g unsalted butter, softened
  - $\frac{1}{4}$  cup (65g) caster sugar
  - $\frac{1}{4}$  cup (65g) brown sugar, firmly packed
  - 1 tsp Queen Natural Vanilla Extract
  - 1 large eggs
  - $\frac{1}{2}$  cup mashed ripe banana (approx. 1 large banana)
  - 50ml buttermilk
  - $\frac{3}{4}$  cup (110g) self-raising flour
  - $\frac{1}{4}$  tsp bicarbonate of soda
  - $\frac{1}{4}$  tsp ground cinnamon
  - Pinch of salt

## ADDITIONS

- Choc chips -  $\frac{1}{2}$  cup folded through batter.
- Walnuts or other nuts -  $\frac{1}{2}$  cup folded through batter.
- Nutella - Before baking, dollop spoonful of Nutella or hazelnut spread on top of the batter and swirl through with a knife
- Raspberries -  $\frac{1}{2}$  cup fresh or frozen (thawed, drained), folded through batter.
- Spread with Chocolate Ganache Icing, recipe here
- Maple Cinnamon Glaze:
  - 1 cup (150g) icing sugar
  - $\frac{1}{4}$  tsp ground cinnamon
  - $\frac{1}{2}$  tsp Queen Vanilla Bean Paste
  - $\frac{1}{4}$  cup (60ml) Queen Pure maple syrup
  - Mix all ingredients together until smooth. Pour over cooled cake.

# Basic Buttercream

SERVES: 12 | PREP: 10 MIN | DIFFICULTY: EASY

## INGREDIENTS

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

## METHOD

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 Vanilla Extract and mix to incorporate.

## A. STANDARD RECIPE

The above recipe makes enough buttercream to pipe onto 12 cupcakes, cover a 1 layer 20cm cake, or ice the top of a 20cm x 30cm sheet cake

## B. 1x LAYER CAKE (20CM), OR SPREAD OVER CUPCAKES

125g butter, room temperature  
1 1/2 cups (225g) icing sugar, sifted  
2 tsp Queen Vanilla Bean Paste

## C. FILL & COVER 2x LAYER CAKE

375g unsalted butter, softened  
4 1/2 cups (675g) icing sugar  
4 tsp Queen Vanilla Bean Paste

## D. DOUBLE RECIPE - FILL & COVER 3x LAYER CAKE

500g butter, room temperature  
6 cups (900g) icing sugar  
6 tsp Queen Vanilla Bean Paste

## Tips

### PREP AHEAD

Prep ahead: Buttercream can be made 2-3 days in advance. Cover tightly with cling wrap or place in an airtight container and refrigerate. To use, remove from the refrigerator, bring to room temperature, and mix well before icing cakes and cupcakes.

### FREEZE

Buttercream can be frosted for 2-3 months in a freezer bag or airtight container. To use, allow to thaw overnight in the refrigerator, then bring to room temperature. Mix well before icing cakes and cupcakes.

## Alterations

### FLAVOURED BUTTERCREAM

For warmer flavours such as Almond Extract, Rosewater Essence, Lemon Extract and Strawb'ry & Cream Flavour for Icing, we like to keep that Vanilla Extract in the recipe to enhance the flavour and add additional flavours at 1-2 tsp to taste.

For brighter flavours such as Peppermint Extract, Unicorn Dream and Bubble Gum Flavour for Icings, simply replace the Vanilla Extract for 1-2 tsp of these flavours – adding more flavour if desired!







# Chocolate Buttercream

SERVES: 12 | PREP: 10 MIN | DIFFICULTY: EASY

## INGREDIENTS

250g unsalted butter, softened  
3 cups (450g) icing sugar  
½ cup (60g) cocoa powder  
¼ cup (60ml) full cream milk  
2 tsp Queen Natural Vanilla Extract

## METHOD

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter until lightened in colour, about 3 minutes.
2. Add icing sugar, cocoa and milk and mix on low until just incorporated. Beat on high for 5 minutes until light and fluffy. Add Vanilla Extract and mix to incorporate.
3. The above recipe makes enough buttercream to pipe onto 12 cupcakes, cover a 1 layer 20cm cake, or ice the top of a 20cm x 30cm sheet cake

## A. 1x LAYER CAKE (20CM), OR SPREAD OVER CUPCAKES

125g butter, room temperature  
1 ½ cups (225g) icing sugar, sifted  
¼ cup (30g) cocoa powder  
1 ½ tbsp (30ml) full cream milk  
2 tsp Queen Natural Vanilla Extract

## B. FILL & COVER 2x LAYER CAKE

375g unsalted butter, softened  
4 ½ cups (675g) icing sugar  
¾ cup (95g) cocoa powder  
½ cup (80ml) full cream milk  
4 tsp Queen Natural Vanilla Extract

## C. DOUBLE RECIPE - FILL & COVER 3x LAYER CAKE

500g butter, room temperature  
6 cups (900g) icing sugar  
1 cup (125g) cocoa powder  
½ cup (125ml) full cream milk  
6 tsp Queen Natural Vanilla Extract

## Tips

### PREP AHEAD

Prep ahead: Buttercream can be made 2-3 days in advance. Cover tightly with cling wrap or place in an airtight container and refrigerate. To use, remove from the refrigerator, bring to room temperature, and mix well before icing cakes and cupcakes.

### FREEZE

Buttercream can be frosted for 2-3 months in a freezer bag or airtight container. To use, allow to thaw overnight in the refrigerator, then bring to room temperature. Mix well before icing cakes and cupcakes.

## Alterations

### FLAVOURED BUTTERCREAM

Queen Rosewater Essence and Queen Peppermint Extract are delicious additions to this chocolate buttercream. Add 2-3 tsp or to taste per single batch or buttercream.

# Ganache

SERVES: 12 | PREP: 10 MIN | DIFFICULTY: EASY

## INGREDIENTS

### Dark Chocolate Ganache

150g dark chocolate, chopped  
150g thickened cream

### Milk Chocolate Ganache

175g milk chocolate, chopped  
½ cup (125ml) thickened cream

### White Chocolate Ganache

220g white chocolate, chopped  
⅓ cup (80ml) thickened cream

## METHOD

1. Place chopped chocolate into a small, heat proof bowl, set aside. Melt cream in a small saucepan over low heat until it just comes to a gentle simmer – do not boil. Remove from heat and pour over chocolate. Allow to sit for 3-4 minutes, before mixing until smooth.

1. Allow to come to room temperature before placing in the fridge until it is a spreadable consistency.

## A. FILL & COVER 2x LAYER CAKE OR GENEROUSLY COVER 12x CUPCAKES

Double ingredients to fill a 2 layer cake or generously pipe on a batch of 12 cupcakes.

- Dark Chocolate Ganache  
300g dark chocolate, chopped  
300g thickened cream
- Milk Chocolate Ganache  
350g milk chocolate, chopped  
1 cup (250ml) thickened cream
- White Chocolate Ganache  
440g white chocolate, chopped  
⅔ cup (160ml) thickened cream

## Alterations

- Choc Peanut: Swirl ⅓ cup of smooth peanut butter through your ganache for a choc peanut hit!
- Choc Mint: Add 3 tsp Queen Peppermint Extract to your ganache.
- Choc Hazelnut: Swirl ⅓ cup of Nutella through your ganache and top with roasted hazelnuts.

## Tips

Try to avoid using choc or chocolate melts when making ganache, quite often these are made with vegetable fats that do not set as hard once mixed with cream and melted. You will be need to double the amount of chocolate if using melts to achieve a spreadable consistency.







## Cream Cheese Icing

SERVES: 12 | PREP: 10 MIN | DIFFICULTY: EASY

### A. 1x LAYER CAKE (20CM), OR MEDIUM LOAF

125g cream cheese  
1 tsp Queen Vanilla Bean Paste  
50g unsalted butter, softened  
2 cups (300g) icing sugar, sifted

### B. FILL & COVER 2x LAYER CAKE OR 12x CUPCAKES

200g cream cheese  
2 tsp Queen Vanilla Bean Paste  
75g unsalted butter, softened  
3 cups (450g) icing sugar

### C. FILL & COVER SIDES 2x LAYER CAKE, FILL 3x LAYER CAKE OR GENEROUSLY COVER 12x CUPCAKES

250g cream cheese  
3 tsp Queen Vanilla Bean Paste  
100g unsalted butter, softened  
4 cups (600g) icing sugar

### C. FILL & COVER SIDES 3x LAYER CAKE

400g cream cheese  
4 tsp Queen Vanilla Bean Paste  
150g unsalted butter, softened  
6 cups (900g) icing sugar

### METHOD

1. In the bowl of a stand mixer fitted with the paddle attachment, beat cream cheese until smooth.
2. Add Vanilla Bean Paste and butter and mix until just incorporated. Add icing sugar and mix on low until combined – do not overmix.

### Tips

Do not over mix the cream cheese icing, the cream cheese will get too soft and lose its shape and firmness. Mix until just combined and smooth.



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