

# Baking for Everyone



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*Baking for  
Everyone*

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## Hello Bakers!

**Here at Queen, we believe baking should be for everyone - no matter what dietary restrictions or diet you follow.**

Over the past few months, the number of requests for gluten free or vegan alterations to our recipes has continued to increase.

This got us thinking... Instead of trying to edit our existing recipes into an 'almost good enough' doppelganger, why not create a whole new collection developed with this purpose in mind?

While the following recipes really stretched our baking skills, we are so proud of the final results. Because who needs gluten, eggs or butter when you've got fluffy cakes, crumbly shortbread and vegan ganache!

Happy baking,

*Queen*



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# Almond Amaretti

These almond flavoured macaroon-like biscuits are so quick and easy to make! Just 5 ingredients and 15 minutes in the oven.

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**GLUTEN FREE, DAIRY FREE** | SERVES: 16 | PREP: 15 MIN | COOK: 15 MIN

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## INGREDIENTS

1 large egg white

1 tsp Queen Natural Almond Extract

1 tbsp freshly squeezed orange juice  
or Almond liqueur

2 cups (200g) almond meal

¾ cup (110g) icing sugar, sifted

½ cup (75g) icing sugar, extra

## METHOD

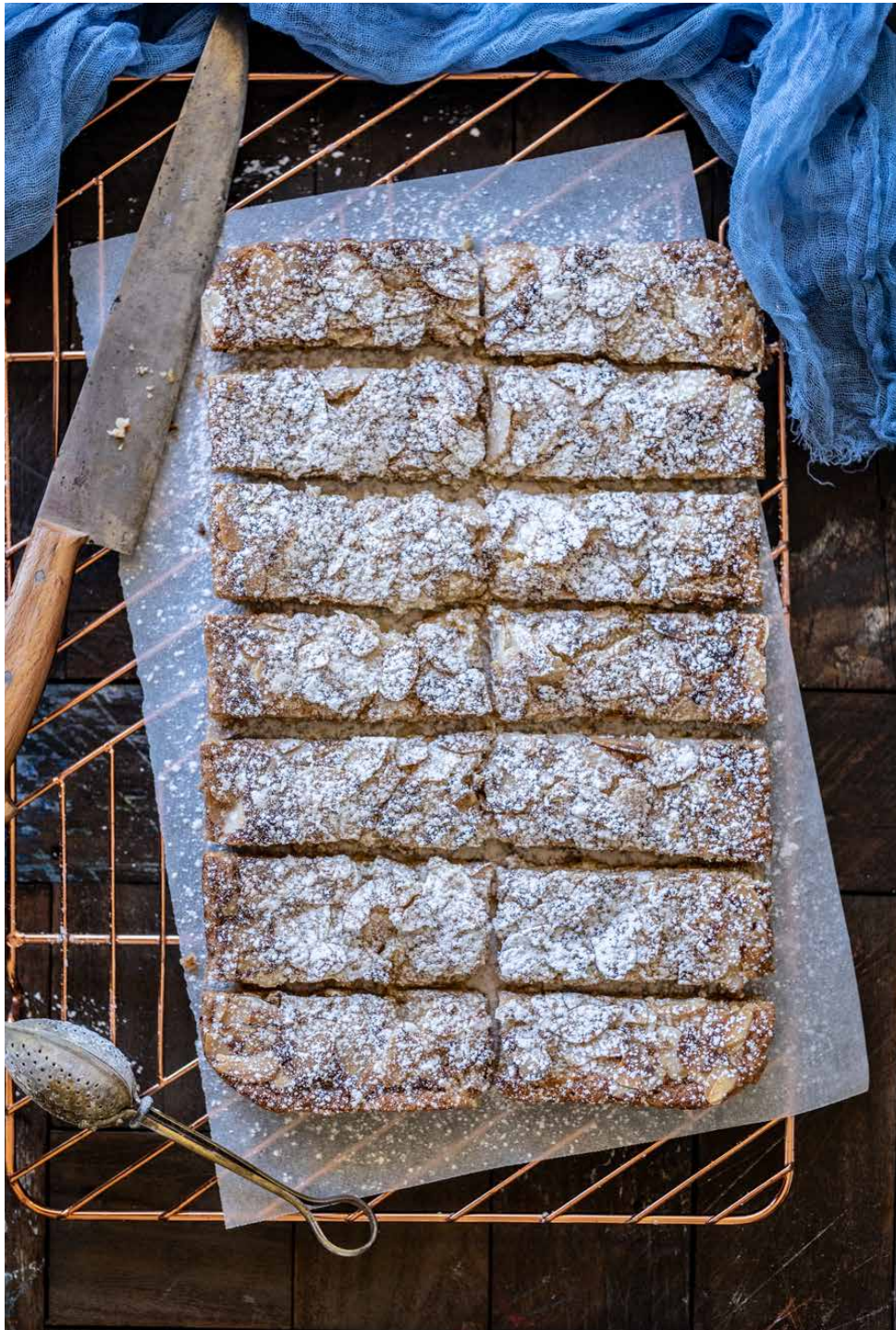
### Base

1. Preheat the oven to 160°C (fan forced). Line a large baking tray with baking paper.
2. Whisk egg white in a small bowl until frothy. Add Almond Extract and orange juice or liqueur, whisking to combine.
3. Place ground almond meal and icing sugar in a large bowl and make a well in the centre. Add egg white mixture and carefully mix together to form a stiff dough.
4. Roll the mixture into balls and roll each ball in icing sugar. Place on prepared tray, spaced 3cm apart. Bake for 15 minutes, or until biscuits are lightly golden and cracked on top. Cool for 5 minutes before transferring to a wire rack to cool completely. Biscuits can be stored in an airtight container for up to 2 weeks.

## Tips

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





## Almond Bars

With a crunchy almond topping and a chewy middle, these gluten free bars will have your kitchen smelling absolutely heavenly.

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**GLUTEN FREE** | **SERVES:** 18 | **PREP:** 15 MIN | **COOK:** 27 MIN

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### INGREDIENTS

#### Slice

- 1 ½ cups (225g) gluten free flour
- ½ cup (50g) almond meal (or flour)\*
- 1 ½ tsp baking powder
- ½ tsp salt
- 125g unsalted butter, room temperature
- 1 cup (220g) caster sugar
- 1 large egg
- 2-3 tsp Queen Almond Extract
- 1 tsp Queen Vanilla Extract

#### Topping

- 1 large egg
- 1 tbs milk
- ½ cup (60g) sliced or flaked almonds
- Brown, Raw or demerara sugar, to sprinkle

### METHOD

#### Slice

1. Preheat oven to 160C (fan forced). Grease a 16 x 26cm slice tin with butter. Set aside.
2. Combine flour, almond meal, baking powder, salt in a medium bowl, whisking to combine. Set aside.
3. In the bowl of a stand mixer, beat butter until lightened in colour. Add sugar and until light and fluffy. Add egg, Almond Extract and Vanilla Extract and mix until just incorporated.
4. With the mixer on low, gradually add flour mixture, mixing until combined.
5. Turn dough out into prepared tin and press into the base of the tin. Place a piece of baking paper over the dough and using your hands or a flat bottomed cup, smooth out the slice to make as even as possible. Once flat, remove the layer of baking paper.

#### Topping

1. Place egg and milk in a small bowl, whisking to combine. Brush over slice and top with almonds and sugar. Bake for 25-30 minutes or until the edges are golden.

### Tips

Almond meal gives these bars a delicious chewy texture. However, if you do not have any almond meal on hand, simply replace it with ½ (75g) cup of gluten free flour.

**\*Non-Gluten free version** - replace almond meal and gluten free flour with 2 cups (300g) plain flour.

# Brownies

This recipe is everything you want in a brownie: dark and dense with a fudgy middle and chewy edges. You won't believe they're gluten and dairy free!

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**GLUTEN FREE, DAIRY FREE** | **SERVES:** 12-16 | **PREP:** 10 MIN | **COOK:** 30 MIN

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## INGREDIENTS

200g dairy free dark chocolate, roughly chopped (see recipe notes)

½ cup (120g) coconut oil

2 tsp Queen Vanilla Bean Paste

½ cup (60g) cocoa powder

½ cup (75g) gluten free plain flour

1 cup (220g) caster sugar

½ tsp salt

¼ tsp bicarbonate soda

3 large eggs, beaten

## METHOD

1. Preheat oven to 170°C (fan forced). Grease and line a w tin with baking paper.
2. Melt chocolate and coconut oil in a microwave safe bowl in 30 second intervals. Stirring in between until melted. Add Vanilla Bean Paste. Set aside.
3. In a large bowl, sift together cocoa powder, gluten free flour, sugar, salt and bicarb soda. Make a well in the centre then add eggs and chocolate mixture. Stir until smooth.
4. Pour into prepared pan, bake for 25-30 minutes or until an inserted skewer comes out with a few moist crumbs. Allow brownies to cool completely in tin.

## Tips

\*We recommend using Lindt Dessert Premium Dark or 70% Cocoa Baking Chocolate, but you can use any dairy free dark chocolate.





## Chocolate Cake

Unlike many gluten free recipes, this classic chocolate cake has a perfectly tender crumb with plenty of moisture. And vegan ganache? Say no more!

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**GLUTEN FREE, DAIRY FREE** | SERVES: 10-12 | PREP: 15 MIN | COOK: 70 MIN

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### INGREDIENTS

- ⅔ cup (80g) cocoa powder, sifted
- ⅔ cup (160ml) boiling water
- 2 cups (200g) almond or hazelnut meal
- 1 tsp baking powder
- 4 large eggs, at room temperature
- 1 cup (220g) caster sugar
- 200ml neutral flavoured oil (canola, vegetable, light olive oil)
- 2 tsp Queen Natural Vanilla Extract
- 2 tsp Queen Natural Flavour (e.g. Almond, Peppermint, Coconut)

### Ganache

- ½ cup (60g) cocoa powder, sifted
- ¼ cup Queen Pure Maple Syrup
- 2 tbsps refined coconut oil, melted
- 1 tsp Queen Natural Vanilla Extract
- 1 tbsps dairy free milk (optional)

### METHOD

1. Preheat oven to 150°C (fan-forced). Grease and line a 20cm round cake tin with baking paper.
2. Place the cocoa in a medium bowl and gradually stir in the boiling water until smooth. Set aside to cool.
3. Sift together almond meal and baking powder. Set aside.
4. In the bowl of a stand mixer fitted with the whisk attachment or using a hand mixer. Beat together eggs, sugar, oil and Vanilla Extract on high speed for 5 minutes or until thick and pale. Add the cocoa mixture and mix just combined. Add the almond meal and baking powder and fold through until just combined.
5. Pour mixture into prepared tin and bake for 60-70 minutes or until an inserted skewer comes out with a few wet crumbs. Cool completely in tin.

### Ganache

1. Combine sifted cocoa, Maple Syrup, coconut oil and Vanilla Extract in a bowl. Mix until smooth. Add dairy free milk if any additional liquid is needed. Spread onto cooled cake and enjoy!

### Tips

For a shiny and smooth frosting it is best to ice your cake immediately after making the ganache. If ganache is allowed to sit too long it will start to clump together from the cocoa and will be difficult to spread.

# Chocolate Chip Cookies

Crunchy on the outside and chewy in the centre, these vegan cookies have a hint of peanut butter to really dial up the decadence.

**GLUTEN FREE, DAIRY FREE, VEGAN** | SERVES: 24-30 | PREP: 20 MIN + CHILLING | COOK: 12 MIN

## INGREDIENTS

- 1 ½ cups (225g) gluten free plain flour
- ½ cup (75g) corn flour
- 1 tsp salt
- ½ tsp baking powder
- ½ tsp bicarbonate soda
- 100g refined coconut oil, softened, not liquid
- ½ cup (120g) peanut butter or tahini (for a nut free version)
- ½ cup (110g) caster sugar
- ½ cup (80g) brown sugar, lightly packed
- ¼ cup (60ml) non-dairy milk (almond, soy or oat)
- 2 tsp Queen Vanilla Bean Paste
- 100g dairy free dark chocolate, chopped (see recipe notes)

## METHOD

1. Combine flours, salt, baking powder and bicarb soda in a bowl. Set aside.
2. In the bowl of a stand mixer fitted with the paddle attachment or using an electric mixer, beat coconut oil, peanut butter and sugars until smooth and creamy. Add dairy-free milk and Vanilla Bean Paste. Mix to combine.
3. Add flour mixture to sugar mixture and mix on low speed until just incorporated. Fold in the chopped chocolate.
4. Chill cookie dough for 30 minutes.
5. Preheat the oven to 180°C (fan forced). Line two baking trays with baking paper.
6. Scoop heaped teaspoons of cookie dough, roll into balls and place on tray 7cm apart. Using a spoon or your fingers press down until the cookie is about 1cm thick. Bake cookies for 8-10 minutes. Allow to cool on tray.

## Tips

We recommend using Lindt Dessert Premium Dark or 70% Cocoa Baking Chocolate, but you can use any dairy free dark chocolate.

Refined coconut oil has a more neutral flavour, but feel free to use unrefined coconut oil if you'd prefer.







## Chocolate Coconut Panna Cotta

Vegan panna cotta is perfectly possible with the help of a secret ingredient: Queen Jel-it-in. This creamy dessert is an easy way to impress your dinner party guests!

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**GLUTEN FREE, DAIRY FREE, VEGAN | SERVES: 4 | PREP: 20 MIN | CHILL: 2 HOURS**

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### INGREDIENTS

2 cups (500ml) coconut cream

1 sachet Queen Jel-it-in

2 tsp Queen Vanilla Bean Paste

2 tbsps (40ml) Queen Pure Maple Syrup

100g dairy free dark chocolate,  
chopped (see recipe notes)

Fresh blueberries, to serve

### METHOD

1. Lightly oil 4 ramekins or dariole moulds.
2. Dissolve Jel-it-in in 1 cup of the coconut cream. Pour into saucepan and add remaining coconut cream, Vanilla Bean Paste, Pure Maple Syrup and chocolate.
3. Heat over a medium heat, stirring constantly until mixture comes to a gentle boil. Remove from heat and immediately pour into ramekins or moulds. Allow to cool to room temperature before placing into the fridge to chill for 2 hours. Top with fresh blueberries to serve.

### Tips

For Jel-it-in to set completely, it must be brought up to the boil.

Heated Jel-it-in mixture will begin to set as soon as it starts to cool down. Work quickly to avoid any lumps!

We recommend using Lindt Dessert Premium Dark or 70% Cocoa Baking Chocolate, but you can use any dairy free dark chocolate.

# Chocolate Fudge Cookies

These flourless cookies get their fudgy texture from almond meal and rich, dark chocolate: who needs gluten!

**GLUTEN FREE** | **SERVES:** 24 | **PREP:** 20 MIN+ CHILL | **COOK:** 12 MIN

## INGREDIENTS

200g dark cooking chocolate

40g unsalted butter,  
at room temperature

2 large eggs

½ cup (75g) sugar

1 tsp Queen Natural Vanilla  
Extract

1 tbsp honey

2 tsp cocoa powder, sifted

Pinch of salt

¾ cup (75g) almond meal

Icing sugar mixture, for rolling

## METHOD

**1.** Place dark chocolate in a microwave safe bowl. Microwave on medium power for 30 second intervals, stirring in between until chocolate is melted. Cut butter into small pieces and mix into melted chocolate until melted and combined.

**2.** Using a stand mixer fitted with the whisk attachment or using a hand beater, beat eggs while gradually adding the sugar. Add vanilla and honey and beat for 10 minutes or until mixture has lightened and forms thick, smooth ribbons. Fold egg mixture into chocolate mixture.

**3.** Mix together cocoa powder, salt, and almond meal in a bowl. Gently fold almond mixture into the chocolate mixture. Cover and refrigerate for 3 hours or until firm enough to roll into balls.

**4.** Preheat oven to 160°C (fan forced). Line a baking sheet with baking paper.

**5.** With a teaspoon, scoop up a heaped teaspoon of chilled dough, and quickly roll into 2.5cm balls. They will be sticky, this is ok. Roll the balls in icing sugar and place on baking sheet 5cm apart. Place back in the fridge for 10 minutes (or freezer for 5 minutes). Pull cookies from fridge and pop straight into the oven for 12 minutes. Allow to cool completely on baking sheet.

## Tips

Avid using melts for this recipe: melts use vegetable fats or a low percentage of cocoa solid meaning that they melt a lot faster than real chocolate and take longer to re-solidify – leading to a whole lot of spreading in the oven. Instead, choose a block of good quality cooking chocolate that has 'cocoa butter' high in the ingredients list – better yet, use a dark chocolate with 70% cocoa solids.

Only add egg mixture to the chocolate once cool: be sure to melt the chocolate at the very beginning of the recipe. By the time you've mixed in the butter and beaten your eggs for 10 minutes, it should have cooled down enough.

**Fold gently:** this recipe doesn't contain a leavening agent (e.g. baking powder) and instead relies on the air beaten into your eggs. When folding through the chocolate mixture and the almond meal mixture, be as gentle as possible so not to knock out any of that precious air!





## Chocolate Sour Cream Bundt

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

**GLUTEN FREE** | **SERVES:** 16 | **PREP:** 20 MIN | **COOK:** 55 MIN

### INGREDIENTS

#### Cake

- 1 cup (250ml) sour cream
- ⅓ cup (80ml) water
- 2 tsp Queen Natural Vanilla Extract
- 1 ½ cups (225g) gluten free 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

#### Ganache

- 200g dark cooking chocolate, chopped
- ¾ cup (180ml) sour cream
- 1 tsp Queen Natural Vanilla Extract
- 1 tsp instant coffee (optional)
- 1 tbsp Queen Glucose Syrup - optional, see recipe tips

### METHOD

#### Cake

**1.** Preheat oven to 180°C (fan forced). Grease a 2.4L bundt tin with butter and dust the inside with cocoa, tapping out any excess. Don't use baking spray on bundt tins or cake will stick.

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

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

**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 tin, and tap the tin firmly on benchtop a few times to remove any air bubbles. Bake for 40-55 minutes until an inserted skewer comes out clean. Once cooked, allow to cool in tin for 10 minutes before inverting onto a wire rack to cool completely.

#### Ganache

**1.** Place chopped chocolate into a small, heat proof bowl, set aside. Melt sour cream in a small saucepan over medium heat until just simmering.

Remove from heat and pour over chocolate. Allow to sit for 3-4 minutes, then add vanilla, instant coffee (optional) and mix well until a smooth glossy ganache is achieved.

**2.** Allow to cool slightly before drizzling over bundt cake. This will ensure you achieve nice ganache drips that hold their shape.

### Tips

If your ganache has split, add a tablespoon of Queen Glucose Syrup or a tablespoon of warm milk to bring it back to a glossy consistency.

### Storage

Un-iced cake will keep up to 3 days in an airtight container.

Iced cake will keep up to 3 days in an airtight container, in the fridge. Bring cake to room temperature before serving.

# Fluffy Vanilla Birthday Cake

Baking for a vegan birthday? Despite being egg-free, this cake has a wonderfully light texture and is finished off with a fragrant vanilla-packed 'buttercream'.

**DAIRY FREE, VEGAN | SERVES: 12 | PREP: 30 MIN | COOK: 45 MIN**

## INGREDIENTS

### Cake (2 layers)

- 2 ½ cups (375g) plain flour, sifted
- 1 ½ cups (330g) caster sugar
- 1 tsp salt
- 2 tsp baking soda
- 2/3 cup (160ml) vegetable oil
- 1 1/3 cup (330ml) non-dairy milk (e.g. soy milk)
- 2 tbsp (40ml) vinegar (white or apple cider)
- 6 tsp (30ml) Queen Vanilla Bean Paste

### Icing

- 250g vegan spread (e.g. Nutellex)
- 2 tsp Queen Vanilla Bean Paste
- 2 tsp Queen Vanilla Essence
- 3 cups (450g) Icing sugar
- Queen Unicorn Confetti sprinkles

## METHOD

### Cake

1. Preheat oven to 180°C (fan forced). Grease and line 2 x 20cm round cake tins.
2. In a large bowl, sift together dry ingredients. Set aside.
3. Mix wet ingredients together then add to dry ingredients. Stir until combined.
4. Divide batter into prepared tins and bake for 40-45 minutes or until inserted skewer comes out clean. Allow to cool in tin for 10 minutes before transferring to a wire rack to cool completely. Level with a serrated knife if required.

### Icing

1. Place vegan butter, Vanilla Bean Paste and Vanilla Essence 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.
2. Spread a layer of buttercream over first cake layer, then top with second layer. Neatly ice the outside of the cake, then put remaining buttercream into a piping bag fitted with an open star tip. Pipe swirls onto top of cake before finishing off with a sprinkle of Unicorn Confetti.





## Lunchbox Lemon Slice

Soft, dense and packing a serious citrus punch, this easy gluten free slice is an afternoon tea essential.

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**GLUTEN FREE** | **SERVES:** 12 | **PREP:** 20 MIN | **COOK:** 20 MIN

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### INGREDIENTS

#### Base

- 150g butter, softened
- $\frac{3}{4}$  cup (165g) caster sugar
- 1 large egg
- $\frac{1}{2}$  cup (50g) almond meal
- 2 tsp Queen Natural Lemon Extract
- 1  $\frac{1}{2}$  cups (225g) gluten free plain flour

#### Cake

- $\frac{1}{2}$  cup (45g) desiccated coconut
- 1 tsp baking powder
- 4 tsp Queen Natural Lemon Extract
- $\frac{1}{4}$  cup (60ml) water
- 1 cup (220g) caster sugar
- 4 large eggs
- 1 cup (150g) gluten free plain flour, sifted
- Icing sugar, to finish

### METHOD

#### Base

1. Preheat oven to 180°C (fan forced). Grease and line a 20cm x 30cm slice tin with cooking spray and baking paper, ensuring the baking paper has some overhang on the sides.
2. Use an electric mixer to beat the butter and sugar in a large bowl until pale and creamy. Add egg and Lemon Extract, beat until combined.

3. Fold in almond meal and flour until well combined. Press over the base of prepared pan. Bake for 20 minutes or until light golden. Set aside.

#### Cake

1. Whisk together coconut, baking powder, Lemon Extract, water and remaining sugar, eggs, and flour in a large bowl. Pour the mixture over cooked base. Bake for additional 20 minutes or until light golden. Set aside to cool completely. Dust with icing sugar and cut into pieces to serve.
2. Freeze for up to two months by wrapping slice securely in cling wrap.

# Raspberry Friands

Perfect with a warm cuppa, these easy friands are a classic afternoon tea treat. Don't have a friand pan? This recipe also works perfectly in a cupcake tin.

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**GLUTEN FREE | SERVES: 12 | PREP: 20 MIN | COOK: 20 MIN**

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## INGREDIENTS

160g unsalted butter, melted and cooled  
⅔ cup (100g) gluten free plain flour, sifted  
1 ⅓ cup (250g) icing sugar, sifted  
1 cup (100g) ground almonds, sifted  
6 large egg whites  
1 tsp Queen Natural Almond Extract  
3 tsp Queen Vanilla Bean Paste  
1 cup (125g) fresh or frozen raspberries  
½ cup (60g) flaked almonds  
Cream to serve

## METHOD

1. Preheat oven to 170°C (fan forced). Grease a 12 hole friand or cupcake tin with butter.
2. Combine flour, icing sugar and almond meal in a large bowl.
3. In another whisk egg whites until frothy. Gently mix the frothy egg whites into the flour mixture.
4. Add melted butter, Almond Extract and Vanilla Bean Paste and mix until incorporated.
5. Fill each friand 2/3 full. Place 3-4 raspberries and a sprinkle of flaked almonds on top of each friand. Bake for 20-25 minutes, until golden and a inserted skewer comes out clean. Allow to cool for 5 minutes in tin before removing to a wire rack to cool completely. Serve the friands warm with a dusting of icing sugar and a dollop of cream.





## Raw Choc Raspberry Slice

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

**GLUTEN FREE, DAIRY FREE, VEGAN | SERVES: 40 | PREP: 30 MIN | CHILL: 2-3 HOURS**

### INGREDIENTS

#### Base

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

#### Filling

- 2 cups (180g) desiccated coconut
- ½ cup (130g) unrefined coconut oil
- 2 tbsp Queen Pure Maple Syrup
- 1 cup (125g) fresh or frozen raspberries

Queen Red Food Colour Gel

#### Topping

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

### METHOD

#### Base

1. Place dates in a small heatproof bowl and cover with boiling water. Set aside for 15 minutes, drain and reserve soaking liquid.
2. Grease a 16cm x 26cm slice tin with coconut oil and line base and sides with baking paper.
3. Place soaked dates, 2 tbsp of reserved date-soaking liquid, almonds, desiccated coconut, cacao, Maple Syrup and Vanilla Essence in bowl of a food processor and process until nuts are finely chopped and mixture is well combined. Spread over base of lined tin and press down firmly with damp fingertips to evenly cover. Place in fridge while making filling.

#### Filling

1. Place desiccated coconut, coconut oil, Maple Syrup, raspberries and a few drops of Red Food Colour Gel in a clean food processor bowl and process until evenly combined. Spread over chocolate base in tin and press down firmly with damp fingertips to evenly cover. Place in fridge while making topping.

#### Topping

1. Combine chocolate and coconut oil in a medium heatproof bowl. Place over a saucepan of simmering water (make sure base of the bowl doesn't touch the water) and stir often until the chocolate melts and the mixture is smooth. Remove from heat and stir in the Maple Syrup. Set aside for 10 minutes to cool slightly.
2. Pour topping over filling in the tin and use the back of a metal spoon to spread gently and evenly. Return to fridge for at least 30 minutes or until firm enough to slice. Cut into small portions with a warm and dry knife. Serve chilled.

### Notes

This slice will keep in an airtight container in the fridge for up to 2 weeks.

# Vanilla Shortbread

With the perfect buttery, crumbly texture, you'll never guess this easy shortbread is completely vegan!

**GLUTEN FREE, DAIRY FREE, VEGAN | SERVES: 16 | PREP: 10 MIN | COOK: 50 MIN**

## INGREDIENTS

### Shortbread

1 ½ cups (300g) gluten free plain flour

½ cup (85g) rice flour

⅔ cup (150g) sugar

½ tsp salt

230g Vegan Butter  
(e.g. Margarine or Nutellex)

2 tsp Queen Vanilla Bean Paste

2 tsp Queen Vanilla Essence

### Drizzle

½ cup (75g) icing sugar

2 tsp lemon juice or boiling water,  
adding an additional tsp if needed

Queen Unicorn Confetti sprinkles

## METHOD

### Shortbread

**1.** Preheat the oven to 150°C (fan forced). Grease and line a slice tin with baking paper.

**2.** Sift together flours in a mixing bowl. Add sugar and salt and mix to combine.

**3.** Add vegan butter, Vanilla Bean Paste, Vanilla Essence. Using a wooden spoon, mix until mixture forms a dough. Transfer dough to slice tin. Using another piece of baking paper on top of the dough, press dough into tin and smooth out. Using a knife dusted with flour, cut down the centre of the dough lengthwise.

**4.** Bake in the oven for 30 minutes before removing and cutting into rectangles. Transfer to baking tray and return to the oven for 15-20 minutes. Allow to cool on tray for 30 minutes.

### Drizzle

**1.** Mix together icing sugar and lemon juice. Drizzle over short bread and sprinkle with Unicorn Confetti sprinkles.







## No-Bake Strawberry Cheesecake

Smooth and creamy with a fragrant strawberry swirl, this no-bake cheesecake uses Queen Jel-it-in as a vegetarian setting alternative to gelatine.

**VEGETARIAN, GLUTEN FREE | SERVES: 8-10 | PREP: 20 MIN | CHILL: 3-4 HOURS**

### INGREDIENTS

#### Muddled Strawberries

1 ½ cup (200g) fresh or frozen strawberries

⅓ cup (75g) caster sugar

2 tbsp (40ml) water

#### Base

125g plain sweet biscuits\*

40g butter, melted

#### Cheesecake

500g cream cheese, room temperature

½ cup (110g) caster sugar

2 tsp Queen Vanilla Bean Paste

400ml thickened cream<sup>^</sup>

2 sachets Queen Jel-it-in

#### Whipped cream

300ml thickened cream

1 tsp Queen Vanilla Bean Paste

2 tbsp (25g) icing sugar

100g fresh strawberries, to decorate

### METHOD

#### Strawberries

**1.** Place strawberries, sugar and water in a saucepan. Bring to the boil before reducing the heat and cooking liquid has reduced by half and strawberries are soft. Set aside and allow to cool until no longer hot to the touch.

#### Base

**1.** Grease and line the base of a 20cm cake tin.

**2.** In a food processor, process biscuits into fine crumbs, then add butter and mix until combined. Press into cake tin or jars and flatten with the back of a spoon.

#### Cheesecake

**1.** Combine cream cheese, and Vanilla Bean Paste in a food processor until smooth and creamy.

**2.** Combine cream and Jel-it-in in a small saucepan, stirring well to combine. Add sugar, then cook over a low heat, stirring constantly until mixture reaches boiling point. Allow to boil for 1 minute before removing from the heat and immediately pour into food processor. Do not allow mixture to sit for any amount of time before combining with cream cheese.

**3.** With the food processor running, pour hot cream into cream cheese mixture and blend until combined, scraping the side to ensure cream cheese is fully incorporated. Working quickly, add cheesecake mixture to muddled strawberry mixture, mixing to combine. Pour into cake tin. Chill for 3-4 hours.

#### Whipped Cream

**1.** Combine cream, Vanilla Bean Paste and icing sugar and whip to firm peaks. Spoon onto chilled cheesecake and top with fresh strawberries.

### Notes

\*Make this recipe gluten free: use gluten free cookies.

<sup>^</sup>Some thickened creams contain gelatine, be mindful to check the ingredients list to ensure you are purchasing a thickened cream using thickeners if making this recipe for a vegetarian.

Bulla, Coles and Woolworths brands of thickened cream are free from gelatine making them ideal for this recipe.