

# Christmas

*Baking with Queen*

**QUEEN**  
-EST 1897-



## It's Baking Season!

*From a simple batch of biscuits to a decadent dessert, nothing spreads the festive cheer more than sweet treats baked with love.*

*This year, you'll notice that we've added a little extra colour to our Christmas recipes. Green, red and white will always be the classic combination, but tends to feel more suited to a colder climate - difficult to imagine when it's a sweltering 30+ degrees in your kitchen!*

*Featuring a selection of Queen classics, plus several brand new recipes, we have packed the pages of this eBook with festive flavours and helpful tips to make your holiday season the sweetest ever.*

*The Queen Team*





# Contents

<i>Chai Bundt Cake</i>	01
<i>Choc Berry Pavlova</i>	03
<i>Chocolate Salami</i>	05
<i>Christmas Tree Sugar Cookies</i>	07
<i>Dark Choc Peanut Butter Cookies</i>	09
<i>Egg Nog Sheetcake</i>	11
<i>Festive Gingerbread Fudge</i>	13
<i>Gingerbread Biscuits</i>	15
<i>Gingerbread Marshmallow Slice</i>	17
<i>Gingerbread Vanilla Slice</i>	21
<i>Meringue Wreaths</i>	23
<i>Peppermint Oreo Fudge</i>	25
<i>Pull Apart Cupcake Christmas Tree</i>	29
<i>Queen Rum Balls</i>	33
<i>Red Velvet Cheesecake Trifle</i>	35
<i>Soft Chocolate Gingerbread Cookies</i>	39
<i>Sparkly Marshmallow Cookies</i>	41
<i>Strawberry Eton Mess Cupcakes</i>	45

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# Chai Bundt Cake

*With the spicy notes of chai tea and a sweet Royal Icing drizzle, this beautiful bundt cake proves that festive decorating doesn't have to be hard. All it takes is a sprinkle of Glamour & Sparkle!*

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SERVES: 12 | PREP: 15 MIN | COOK: 45-50 MIN

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## INGREDIENTS

### Cake –

250g unsalted butter, softened  
1 ½ cups (330g) caster sugar  
1 tbsp Queen Natural Vanilla Extract  
4 large eggs, room temperature  
2 cups (300g) plain flour  
1 tbsp baking powder  
1 tsp salt  
3 tsp cinnamon  
1 tsp ginger  
1 tsp cardamom  
½ tsp nutmeg  
1 cup (250ml) buttermilk

### Icing –

Queen Royal Icing  
2 tsp lemon juice  
Queen Glamour & Sparkle sprinkles

## METHOD

### Cake –

1. Preheat oven to 170°C (fan forced). Grease a bundt tin with butter and dust with flour, tapping out the excess.
2. Combine flour, baking powder, salt, and spices in a bowl. Set aside.
3. In the bowl of a stand mixer fitted with the paddle attachment or using a hand mixer, combine butter sugar and Vanilla Extract until light and fluffy. Add eggs, one at a time, beating well after each addition.
4. Add ⅓ of the flour mixture followed by ⅓ of the buttermilk. Mix on low until just combined. Repeat with remaining flour mixture and buttermilk. Pour batter into bundt tin, tapping the tin on the bench a few times to bring any bubbles to the surface.
5. Bake for 45-50 minutes or until an inserted skewer comes out clean. Allow to cool in tin for 10-15 minutes before inverting onto a wire rack to cool completely.

### Icing –

1. Prepare Royal Icing according to pack directions, replacing 2 tsp of the water with lemon juice. Drizzle over cake, then sprinkle with Glamour & Sparkle.



## Tips

*Always allow your Bundt to cool for a few minutes inside the pan to ensure a clean, trouble free release. A Bundt that is too hot or too cool can cause the cake to break or stick to the pan.*

*The sweet spot is 10-15 minutes.*



### Tips

Don't over mix your pavlova when adding the cocoa & melted chocolate. Only fold a maximum of 10 times. You'll be shaping/smoothing the Pavlovas on the tray too – which will help incorporate it further!

## Choc Berry Pavlova

*It wouldn't be Christmas without a pav! Our new Meringue & Pavlova Powder Mix makes it easy to create crunchy chocolate meringue, smothered with vanilla bean cream and a drizzle of cherry coulis.*

SERVES: 12 | PREP: 40 MIN | COOK: 100 MIN

### INGREDIENTS

#### Pavlova –

Queen Meringue & Pavlova Powder Mix  
1 tsp Queen Vanilla Bean Paste  
2 tbs (20g) cocoa powder  
50g dark chocolate, melted and cooled

#### Cherry Coulis –

¼ cup (55g) sugar  
2 tablespoons water  
150g frozen cherries, thawed

#### Whipped Cream –

600ml thickened cream  
3 tsp Queen Vanilla Bean Paste  
Mixed berries, to top  
100g dark chocolate, shaved

### METHOD

#### Pavlova –

1. Line two baking trays with baking paper.
2. Prepare Meringue & Pavlova Powder Mix according to pack directions, adding Vanilla Bean Paste before whipping the mixture.
3. Very gently fold through cocoa powder until combined with a few streaks of powder. Add cooled dark chocolate and gently fold through, streaks of chocolate are ok.
4. Divide mixture between prepared baking trays and bake according to pack instructions.

#### Cherry Coulis –

1. Combine sugar, water and cherries in a small saucepan, cook over a low heat, bringing to the boil. Mix until sugar has dissolved, cherries have softened and mixture has reduced (about 5-8 minutes).
2. Puree cherry mixture in a blender. Pour puree through a fine mesh strainer. Allow to cool.

#### Whipped Cream –

Combine cream, icing sugar and Vanilla Bean Paste and whip to firm peaks. Spread half over first layer of Pavlova, and top with second. Top with remaining cream, berries, a drizzle of cherry coulis and chocolate shavings.

**Storage** – Coulis can be made in advance, keep covered in the refrigerator for up to 3 days. Pavlovas can be made 3 days in advance. Keep Pavlovas stored in an airtight container until ready to top with cream, coulis and berries.

# Chocolate Salami

Take your Christmas charcuterie board to the next level with this sweet salami, packed with fragrant cinnamon, spicy ginger and a little crunch from assorted nuts and biscuits.

SERVES: 2 LOGS | PREP: 20 MIN + CHILLING | COOK: 10 MIN

## INGREDIENTS

200g dark cooking chocolate, chopped  
100g unsalted butter  
½ tsp Queen Vanilla Extract  
1 tsp ground cinnamon  
⅓ cup (75g) white sugar  
2 tbsp (25g) brown sugar  
1 large egg  
1 large egg yolk, extra  
170g plain sweet biscuits, coarsely crushed  
1 cup (120g) mixed nuts: pistachios, hazelnuts & almonds  
50g crystallised ginger, finely chopped  
2 tbsp (25g) icing sugar

## METHOD

1. In a medium heatproof bowl, combine chocolate and butter. Place bowl over a saucepan of simmering water and stir until melted.
2. In separate bowl, combine Vanilla Extract, cinnamon, sugars, egg and egg yolk and whisk to combine. Add to chocolate mixture over simmering water. Stirring constantly, continue to cook until sugar has dissolved and mixture is smooth, about 5-10 minutes. Remove from heat.
3. In a large bowl, combine biscuits, nuts and crystallised ginger. Add chocolate mixture to biscuit mixture and stir well.
4. Immediately divide the chocolate mixture into two between two sheets of cling wrap. Roll up in cling wrap and twist ends. Refrigerate the logs for 1-2 hours or until firm. Roll in icing sugar and allow to sit for 10 minutes at room temperature before cutting into slices to serve.

**White Chocolate Version** – For a white chocolate version, follow the directions and use ginger nut or chocolate biscuits, and replace nuts and ginger with almonds, pistachios, cranberries and apricots equalling 1½ cup total.

**Storage** – Can be made ahead. Will keep for 1 week in the fridge or up to 1 month in the freezer.



## Tips

- Crush biscuits in a zip lock bag with a rolling pin.
- Every 20 mins during chilling time, get the logs out of the fridge and give them a quick but gentle roll on the bench to ensure a nice log shape while setting.



### Tip

Ensure you sprinkle cookies while the buttercream is still soft or they will not adhere.

# Christmas Tree Sugar Cookies

*Perfect for Christmas morning teas or edible gifts, sugar cookies are an absolute baking staple for the festive season.*

SERVES: 30 | PREP: 15 MIN + CHILLING | COOK: 15 MIN

## INGREDIENTS

### Cookies –

230g unsalted butter, softened  
1 cup (220g) caster sugar  
2 large eggs  
2 tsp Queen Vanilla Essence  
3 cups (450g) plain flour  
 $\frac{3}{4}$  cup (100g) corn flour  
1 tsp salt

### Buttercream –

Queen Buttercream Icing  
1 tsp Queen Vanilla Bean Paste  
Queen Green Food Colour Liquid  
Queen Glamour & Sparkle sprinkles

## METHOD

### Cookies –

1. In a stand mixer fitted with the paddle attachment or using a hand mixer, cream butter, sugar and Vanilla until light and fluffy. Add eggs and mix to combine.
2. Sift flours and salt together and add to butter mixture, mixing to incorporate. Pour dough out onto a piece of cling wrap and flatten into a disk. Chill for 1 hour.
3. Preheat oven to 170°C (fan forced). Line two baking trays with baking paper.

### Buttercream –

1. Prepare buttercream according to packet directions. Add Vanilla Bean Paste and mix to combine. Split buttercream into two bowls. Colour with two shades of green.
2. Spoon into piping bag with a .5mm round pipping tip or with the end snipped off.
3. Pipe different colours onto cookies and sprinkle with Glamour & Sparkle.



# Dark Chocolate Peanut Butter Cookies

*Is there a better combination than dark chocolate and peanut butter? A touch of Glamour & Sparkle sprinkles make these cookies extra festive!*

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

## INGREDIENTS

### Cookies –

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

### Ganache –

200g dark chocolate, chopped  
150ml cream

### To Decorate –

Queen Glamour & Sparkle sprinkles

## METHOD

### Cookies –

1. Preheat oven to 170°C (fan forced). Line a baking tray with baking paper.
2. In the bowl of a stand mixer fitted with the paddle attachment, combine peanut butter, butter and sugar until soft and creamy. Add egg and Vanilla Bean Paste and mix to combine.
3. In a separate bowl, whisk together flour, baking soda and salt. With the mixer on low, slowly add dry ingredients until combined.
4. Roll dough into 2cm balls and place prepared baking tray. Gently press slightly with finger tips. Bake for 8-10 minutes or as soon as tops begin to slightly crack. Allow to cool on tray for 5 minutes before transferring to a wire rack to cool completely.

### Ganache –

1. Place chocolate in a heat proof bowl. Set aside. Gently heat cream in a small saucepan to a simmer. Pour over chocolate and allow to sit for 4 minutes before stirring until smooth. Place in refrigerator for 20-30 minutes until spreadable.
2. Spread onto cooled cookies and top with Glamour & Sparkle sprinkles

**Storage** – Cookies will keep in an airtight container for up to 3 days.

## Tip

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







### Tip

Use a star cookie cutter and press into the icing to create an outline to pipe writing icing onto.

## Egg Nog Sheet Cake

*Easy to whip up and lightly spiced with festive flavours, this is the Christmas cake you really want to make! It's an excellent canvas to unleash your decorating creativity.*

SERVES: 12 | PREP: 15 MIN | COOK: 45-50 MIN

### INGREDIENTS

#### Sheet Cake –

330g butter, softened  
 2 cups (330g) caster sugar  
 4 large eggs, room temperature  
 3 tsp Queen Vanilla Extract  
 2 ¼ cups (340g) self-raising flour  
 ¾ tsp ground nutmeg  
 ½ tsp ground cinnamon  
 1 cup + 1 tbsp (270ml) full cream milk

#### White Chocolate Buttercream Icing –

200g White Choc Melts  
 250g unsalted butter, softened  
 1 ½ cup (250g) icing sugar  
 3 tsp Queen Vanilla Bean Paste  
 ½ tsp Nutmeg  
 Queen Green Food Colour

#### To Decorate –

Queen Unicorn Confetti sprinkles  
 Queen Metallic Writing Icing Gels

### METHOD

#### Sheet Cake –

1. Preheat oven to 180°C (fan forced). Grease & line a 20 x 30cm sheet cake tin.
2. Using a stand mixer or hand mixer, cream butter, sugar & Queen Vanilla Extract until light & fluffy. Add eggs, one at a time, mixing well in between. Add flour, Nutmeg, Cinnamon & milk, mix to combine.
3. Pour into prepared tin & bake for 55-60 minutes or until an inserted skewer comes out clean. Allow to cool in tin for 10 minutes, before transferring to a wire rack to cool completely.

#### White Chocolate Buttercream Icing –

1. Place White Choc Melts in a heat proof bowl, melt in 30 second increments in the microwave, stirring until melted & smooth. Set aside to cool to room temp.
2. Beat butter, icing sugar, Vanilla Bean Paste & Nutmeg until light & fluffy (about 5 minutes). Add cooled White Choc Melts, mix to incorporate. Set aside.
3. Spread 2 cups of buttercream over the cake. Colour the remaining with Queen Green Food Colour. Spoon into piping bag fitted with a star tip. Using a knife, roughly mark out a triangle tree shape on the spread icing. Pipe rosettes & stars within the tree shape. Top with Queen Unicorn Confetti sprinkles, then pipe on gold "tinsel" and add a gold star with Gold Queen Metallic Writing Icing Gels.



# Festive Gingerbread Fudge

*Classic Christmas spices and rich, fragrant vanilla make this creamy fudge the ultimate festive treat and a thoughtful edible gift.*

SERVES: 24 | PREP: 20 MIN + CHILLING | COOK: 6 MIN

## INGREDIENTS

395g can sweetened condensed milk  
1 cup (220g) caster sugar  
125g butter  
2 tbsp (40ml/60g) Queen Glucose Syrup  
4 tsp Queen Vanilla Bean Paste  
2 tsp Queen Celebrating 120 Years Pure Vanilla Extract  
1 ½ tsp ground ginger  
1 tsp ground cinnamon  
½ tsp ground nutmeg  
200g white chocolate, chopped  
Queen Royal Icing

## METHOD

1. Grease and line a 16 x 26cm slice tin.
2. In a saucepan, combine condensed milk, sugar, butter and Glucose Syrup. Heat on low and stir until butter is melted and sugar is dissolved, then bring to a boil. Simmer, stirring continuously, for 5-6 minutes.
3. Remove pan from heat and wait for bubbles to disappear. Add Vanilla Bean Paste, Vanilla Extract and spices and stir to combine. When vanilla and spices are mixed through, add chocolate and stir until smooth and no chocolate lumps remain.
4. Pour into prepared pan and cool on bench for 2-3 hours before transferring to refrigerator for 2 hours to set.
5. Cut into even pieces and prepare Royal Icing as per packet directions. Pipe set pieces of fudge with Royal Icing. Allow icing to harden before enjoying.

**Storage** – Stored in an airtight container, fudge will keep up to 2 weeks in the fridge and up to 3 months in the freezer.

## Tip

To ensure it sets completely, be sure to bring the mixture to a boil. Allow to simmer for 5-6 mins, stirring continuously. Watch for the colour change: once it turns a darker, golden shade of brown, it's ready to remove from the heat.





### Tip

Stored in an airtight container, uncooked dough will keep for up to 2 days in the fridge.



## Gingerbread Biscuits

*Spice up your holiday table with the most festive cookie around. Soft, fragrant and a fun decorating project to keep little hands busy.*

SERVES: 20-30 | PREP: 30 MIN + RESTING | COOK: 5 MIN

### INGREDIENTS

50g butter  
½ cup + 1 tbsp (130g) firmly packed brown sugar  
½ cup (125ml/175g) treacle syrup  
1 egg, lightly whisked  
1 tsp Queen Vanilla Bean Paste  
2 ½ cups (375g) plain flour  
1 ½ tsp ground cinnamon  
2 ½ tsp ground ginger  
¾ tsp ground cloves  
½ tsp bicarb soda  
¼ tsp baking powder  
Pinch of salt  
Queen Royal icing, to decorate

### METHOD

1. In a small saucepan, place butter, sugar and treacle syrup over a low heat stirring, until butter has melted and sugar has dissolved. Pour into a large bowl and set aside to cool for 10 minutes.
2. Add egg and Vanilla Bean Paste to butter mixture, stirring to combine. Sift flour, spices, baking powder, bicarb soda and salt over the butter mixture and mix to form a dough. Turn out onto a lightly floured surface and knead until smooth. Shape into a disc, wrap in cling wrap and allow to rest in the fridge for 1 hour.
3. Preheat oven to 160°C (fan forced). Line two baking trays with baking paper. Divide the dough in two and cover one with cling film. Roll first batch of dough between two sheets of baking paper until 5mm thick. Cut cookies from the dough and place on prepared trays. Repeat with remaining dough. Bake for 5-6 minutes, allow up to 8-10 minutes for larger cookies. Allow to cool on trays for 5 minutes (longer for larger cookies) to cool before transferring to a wire to cool completely.
4. Prepare Royal Icing according to package directions and spoon into a piping bag fitted with a writing tip to decorate.

**Storage** – Stored in an airtight container, baked cookies can be kept for up to 3 days.

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# Gingerbread Marshmallow Slice

*With a spicy gingerbread base, fluffy marshmallow middle and a layer of chocolate glaze, this festive recipe is a triple-threat Christmas treat.*

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SERVES: 18 | PREP: 40 MIN + CHILLING | COOK: 25 MIN

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## INGREDIENTS

### Gingerbread –

50g butter  
½ cup + 1 tbsp (130g) firmly packed brown sugar  
½ cup (125ml/175g) treacle syrup  
1 egg, lightly whisked  
1 tsp Queen Vanilla Bean Paste  
2 ½ cups (375g) plain flour  
1 ½ tsp ground cinnamon  
2 ½ tsp ground ginger  
¾ tsp ground cloves  
½ tsp bicarb soda  
¼ tsp baking powder  
Pinch salt

### Marshmallow –

½ cup (125ml) water  
2 tbsp gelatin  
¼ cup (60ml) water  
1 ½ cup (330g) caster sugar  
¾ cup (160ml/240g) Queen Glucose Syrup  
1 tsp Queen Vanilla Bean Paste

### Chocolate –

200g dark chocolate, chopped  
2 tbsp vegetable oil

## METHOD

### Gingerbread –

1. In a small saucepan, place butter, sugar and treacle syrup over a low heat stirring, until butter has melted and sugar has dissolved. Pour into a large bowl and set aside to cool for 10 minutes.
2. Add egg to butter mixture, stirring to combine. Sift flour, spices, baking powder, bicarb soda and salt over the butter mixture and mix to form a dough. Turn out onto a lightly floured surface and knead until smooth. Shape into a disc, wrap in cling wrap and allow to rest in the fridge for 1 hour.
3. Preheat oven to 160°C (fan forced). Grease and line a 16cm x 26cm brownie tin with baking paper allowing 2cm of baking paper to extend beyond the tin, then spray paper with baking spray. Roll ⅔ of the dough (550g) into a rectangle and press into base of tin. Bake for 15 minutes. Allow to cool in tin.
4. While base is cooking, line two baking trays with baking paper. Roll remaining dough to 4mm thick between two sheets of baking paper. Cut star-shaped cookies in various sizes from the dough and place on prepared trays. Once base has finished cooking, bake cookies for 3-5 minutes depending on size. Allow to cool on tray. – *Continued over page.*

## Tip

If you do not have a candy thermometer, use a metal spoon to drop a small amount of the hot sugar syrup into a glass of cold water. If it forms a soft pliable ball, it is at the soft ball stage.





# Gingerbread Marshmallow Slice

*With a spicy gingerbread base, fluffy marshmallow middle and a layer of chocolate glaze, this festive recipe is a triple-threat Christmas treat.*

SERVES: 18 | PREP: 40 MIN + CHILLING | COOK: 25 MIN

## METHOD CONTINUED

### Marshmallow –

1. Place  $\frac{1}{4}$  cup of water in the bowl of a stand mixer fitted with a whisk attachment and sprinkle over gelatine. Set aside.
2. In a medium saucepan, combine  $\frac{1}{4}$  cup of water, sugar and glucose. Heat over low heat until sugar has dissolved then increase to medium heat until sugar reaches 112°C (soft ball stage).
3. With stand mixer at a medium speed, carefully pour the hot sugar syrup down the side of the bowl (not over whisk attachment) into gelatine. Add Vanilla Bean Paste and slowly increase to high. Whisk until mixture has tripled in volume and mixer bowl is no longer hot to the touch
4. Working quickly, pour marshmallow mixture over the gingerbread base, smoothing with a spatula. Set aside at room temperature for 3-4 hours or 1-2 hours in the fridge.

### Chocolate –

1. Combine chopped chocolate and oil in a microwaveable bowl and heat in 30 second intervals until melted.
2. Pour chocolate over marshmallow. Refrigerate for 10 minutes, place gingerbread cookies on top of slice and chill for a further 20 minutes. Cut into squares and dust with icing sugar to serve.

**Storage** – Kept in an airtight container, the slice will keep for up to 3 days in the fridge.



### Tip

*Kept in an airtight container, uncooked dough will keep for up to 2 days in the fridge.*



### Tips

To ensure your vanilla slice sets properly, be sure to boil the custard for at least a minute, stirring constantly. Set in the fridge for at least 6 hours (preferably overnight) before slicing.

## Gingerbread Vanilla Slice

*A rich, creamy vanilla slice with a little festive twist thanks to our Gingerbread Flavour for Icing. Available at Woolworths now!*

SERVES: 16 | PREP: 30 MIN | COOK: 20 MIN + CHILL

### INGREDIENTS

#### Vanilla Slice –

2 sheets frozen puff pastry  
1 cup (220g) caster sugar  
90g corn flour, sifted  
½ cup (60g) custard powder, sifted  
2 cups (500ml) cream  
2 cups (500ml) full cream milk  
2 tsp Queen Vanilla Bean Paste  
60g unsalted butter, softened  
3 large egg yolks  
3 tsp Queen Gingerbread Flavour for Icing

#### Icing –

1¼ cup (190g) pure icing sugar, sifted  
2 tbsp cocoa powder, sifted  
2 tbsp (40ml) full cream milk, more if needed  
1 tsp Queen Gingerbread Flavour for Icing

#### To Decorate –

Glamour & Sparkle sprinkles

### METHOD

#### Pastry –

1. Preheat oven to 180°C (fan forced) and defrost puff pastry sheets. 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 and allow to cool completely.
2. Line a 23cm square tin or a 26cm x 16cm slice tin with aluminium foil, trim pastry to size and place one sheet of pastry in base of tin.

#### Custard –

1. Combine sugar, corn flour and custard powder in a saucepan. Gradually add half of the milk and whisk until smooth. Add remaining milk and cream and stir over medium heat until the mixture starts to boil. Stirring constantly, allow mixture to boil for an addition minute to ensure the corn flour is cooked. Remove from heat, add butter and vanilla, whisking until butter is melted and mixture is smooth. Add egg yolk and Gingerbread flavour for icing mixing to combine.
2. Spoon custard into prepared tin, then place the second pastry on top and allow to cool. Chill for at least 6 hours until set, then cut, using a serrated knife.

#### Icing –

1. Combine icing sugar, cocoa, milk and Gingerbread Flavour for Icing, mixing until smooth, adding more milk (1 tsp at a time) or icing sugar to thin/thicken if needed. Spread over the top of pastry. Top with Glamour & Sparkle sprinkles.

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# Meringue Wreaths

*These easy meringue wreaths make a lovely edible gift for Christmas. We flavoured ours with Vanilla Bean Paste, but you can mix them up with whatever flavour you fancy.*

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SERVES: 16 | PREP: 20 MIN | COOK: 60 MIN

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## INGREDIENTS

1 pack Queen Meringue & Pavlova Powder Mix  
1 tsp Queen Vanilla Bean Paste  
Queen Food Colour Gels, Hot Pink, Purple, Teal  
Piping Bags & tips

## METHOD

1. Preheat oven to 100°C (fan forced). Line 2 baking trays with baking paper. Prepare Queen Meringue & Pavlova Mix according to pack directions, adding Queen Vanilla Bean Paste before mixing.
2. While meringue is mixing, trace out 7-8cm circles onto baking paper and flip over so tracing is on the underside.
3. Place  $\frac{1}{4}$  of the mixture into a piping bag fitted with a round piping tip. Divide remaining mixture into 3 bowls. Fold 4 drops of Hot Pink into the first bowl, 4 drops Teal in the second bowl and 4 drops purple into the third bowl. Fold gently to incorporate the colour. Fill piping bags fitted with varying tips.
4. Pipe onto traced circle, alternating the colours. Bake for 1 hour.

**Storage** – Store in an airtight container for up to 3 days.

## Tips

Put a little meringue mixture under each corner of the baking paper to ensure it doesn't move when piping. Ensure you do not over mix when incorporating the liquid colour.



## Tips

If you do not have food processor, Oreos can be crushed in a plastic bag with a rolling pin.

Fudge can also be made in a 16cm x 26cm brownie tin lined with baking paper.



# Peppermint Oreo Fudge

*This creamy peppermint fudge starts with a crisp Oreo crust and ends with sprinkle of crushed candy canes. Keep a batch on hand for any unexpected Christmas guests!*

SERVES: 36 | PREP: 15 MIN | COOK: 12 MIN

## INGREDIENTS

### Base –

200g Oreo cookies (1½ packs)  
80g butter, melted

### Green Fudge Layer –

120g butter, room temperature  
395g sweetened condensed milk  
1 cup (220g) caster sugar  
2 tbs (40ml/60g) Queen  
Glucose Syrup  
200g white chocolate, chopped  
1 tbs Queen Peppermint Extract  
Queen Natural Green Food Colour  
Queen Natural Yellow Food Colour

### Candy Cane Layer –

Crushed candy canes, frozen  
60g butter, room temperature  
195g sweetened condensed milk  
½ cup (110g) caster sugar  
1 tbs (20ml/30g) Queen  
Glucose Syrup  
100g white chocolate, chopped  
2 tsp Queen Peppermint Extract

### Drizzle –

50g white chocolate  
2 tsp vegetable oil  
Queen Natural Green Food Colour  
Queen Natural Yellow Food Colour

## METHOD

### Base –

1. Grease and line the base of a 20cm x 20cm cake tin.
2. Finely crush Oreos in a food processor. Add melted butter and process to combine. Press into prepared cake tin and refrigerate for 10 minutes.

### Green Fudge Layer –

1. Place butter, condensed milk, sugar and glucose syrup in a large microwave-safe bowl and microwave for 6 minutes, stopping to stir every minute. Keep a close eye on the microwave as the mixture may bubble over.
2. Add Peppermint Essence, 50 drops Natural Green Food Colour and 20 drops Natural Yellow Food colour and stir to combine. Microwave for another minute before adding white chocolate. Stir until mixture is smooth and glossy. Working quickly, pour into tin and smooth out over base.

### Candy Cane Layer –

1. Unwrap candy canes and break into pieces. Place in a zip lock bag and cover with a tea towel. Using a rolling pin, crush candy canes into small pieces. Set aside.
2. Repeat the same method as the previous fudge layer, reducing the cooking time to 3 minutes, with an additional minute after adding Peppermint Essence. Add white chocolate and stir until smooth and glossy, before quickly spreading over the top of green fudge layer. Sprinkle over crushed candy canes, pressing down on them slightly. Allow to cool. – *Continued over page.*





## Peppermint Oreo Fudge

*This creamy peppermint fudge starts with a crisp Oreo crust and ends with sprinkle of crushed candy canes. Keep a batch on hand for any unexpected Christmas guests!*

SERVES: 36 | PREP: 15 MIN | COOK: 12 MIN

### METHOD CONTINUED

#### *Drizzle –*

1. Melt white chocolate in a microwave-safe bowl in 30 second intervals until melted. In medium bowl combine 2 tsp of vegetable oil and 8 drops of Natural Green Food Colour and 3 drops of Natural Yellow Food colour. Use a fork to vigorously mix the colour into the oil. Add to melted chocolate and stir to combine. Drizzle over fudge and refrigerate for 2 hours. Slice into squares to serve.

#### *Recipe Notes –*

We used a 1200 watt microwave at full power. For a lower wattage microwave, additional time may be needed to set correctly.

This recipe use our Rainbow Natural Food Colours. If using our Green and Yellow Food Colour in the 50ml bottles, you will only require a few drops at a ratio of 3:1.

Keep refrigerated before serving.

**Storage –** Stored in an airtight container, fudge will keep up to two weeks in the fridge and up to 3 months in the freezer.

# Pull Apart Cupcake Christmas Tree

*Christmas baking doesn't have to be hard. This simple technique uses individually decorated cupcakes to make serving a breeze.*

SERVES: 16 | PREP: 30 MIN | COOK: 80 MIN

## INGREDIENTS

### Meringues –

Queen Meringue & Pavlova Powder Mix

### Chocolate Cupcakes –

1 ½ cup (225g) plain flour

1 ½ (330g) caster sugar

¼ cup (60g) cocoa

1 ½ tsp baking powder

¼ tsp baking soda

¼ tsp salt

¼ tsp instant coffee

¼ cup (180ml) cup milk

½ cup (80ml) vegetable oil

2 large eggs

2 tsp Queen Vanilla Extract

¾ cup (180ml) boiling water

### Buttercream –

500g unsalted butter, softened

6 cups (900g) icing sugar

6 tsp Queen Gingerbread Flavour for Icing

Queen Glamour & Sparkle sprinkles

Queen Rainbow Food Colour Pack

## METHOD

### Meringue –

1. Prepare Meringue & Pavlova Mix as per package instructions. Split into 3 bowls and colour with Blue, Red & Yellow Food Colour. Gently fold through colour. Place into two piping bags fitted with a star and a round tip, and pipe kisses & a star. Bake as per pack directions.

### Chocolate Cupcakes –

1. Preheat oven to 160°C (fan forced). Line 2 cupcake tins with cupcake liners or bake one tray at a time.
2. Sift together flour, sugar, cocoa, baking powder, baking soda, salt in a large bowl. Mix to combine.
3. Whisk together instant coffee, milk, vegetable oil, eggs, and Vanilla Extract in a separate jug or bowl. Add to flour mixture and mix until well combined. Carefully add boiling water and mix to incorporate. Add ¼ cup of batter to each cupcake case.
4. Bake for 18-20 minutes or until an inserted skewer comes out clean. Allow to cool in tin for 5 minutes before transferring cupcakes to a tray to cool completely.

- Continued over page.

## Tip

Put a little meringue mixture under each corner of the baking paper to ensure it doesn't move when piping.





# Pull Apart Cupcake Christmas Tree

*Christmas baking doesn't have to be hard. This simple technique uses individually decorated cupcakes to make serving a breeze.*

SERVES: 16 | PREP: 30 MIN | COOK: 80 MIN

## METHOD CONTINUED

### *Buttercream –*

1. Combine butter, sugar and Gingerbread Flavour for Icing. Using a stand mixer or hand mixer, beat on low until combined, then beat on high until light and fluffy (about 5 minutes).
2. Colour buttercream with Green Food Colour to desired shade. Place buttercream into a piping bag fitted with a star piping tip. Pipe rosettes onto cupcakes, then arrange into Christmas tree shape.
3. Top with meringue kisses, meringue star, Unicorn Confetti Sprinkles and place chocolate bars on the bottom cupcake to form the tree trunk.

**Storage** – Store meringues in an airtight container for up to 3 days. Iced cupcakes can be stored in an airtight container up to 2 days before serving.





### Tips

If your mixture isn't firm enough to roll, refrigerate for 30 mins.

If you do not have a food processor, place biscuits in a plastic bag and crush with a rolling pin.



## Queen Rum Balls

*A true holiday classic, rum balls never go out of style. We've given ours the Queen touch with a hint of vanilla, orange and cinnamon for extra Christmas cheer.*

SERVES: 36-40 | PREP: 10 MIN + CHILLING

### INGREDIENTS

1 tsp Queen Vanilla Bean Paste  
1 tsp orange zest  
2 tbs (40ml) dark rum  
1 ½ tbs (225g) Queen Sugar Free Maple Flavoured Syrup  
1 can (395g) sweetened condensed milk  
250g plain sweet biscuits (such as Milk Arrowroot, Marie)  
½ cup (40g) cocoa powder, sifted  
1 cup (90g) desiccated coconut  
½ tsp ground cinnamon  
½ cup (45g) desiccated coconut, extra

### METHOD

1. In a small bowl, combine Vanilla Bean Paste, orange zest, rum, Maple Flavoured Syrup and condensed milk. Set aside.
2. Finely crush biscuits using a food processor. Combine crushed biscuits, cocoa, coconut and cinnamon in a large bowl, mixing to combine.
3. Pour condensed milk mixture into biscuit mixture and mix thoroughly until mixture comes together.
4. Scoop heaped teaspoons of mixture and roll into balls. Roll in additional coconut and store in an airtight container in the fridge.

**Storage** – Rum balls can be kept in the fridge for up to a week and in the freezer for up to a month.



# Red Velvet Cheesecake Trifle

*Made with minty choc Oreo bark, a deep red velvet cake and silky cheesecake icing, this show-stopping trifle has become a cult Queen dessert over the years - and for good reason!*

SERVES: 10-15 | PREP: 60 MIN + COOLING | COOK: 90 MIN

## INGREDIENTS

### Choc Mint Oreo Bark –

200g Oreos, roughly chopped  
400g white cooking chocolate, broken into small pieces  
¼ tsp Queen Natural Peppermint Extract

### Queen Green Food Colour Gel

### Red Velvet Cake –

225g unsalted butter, softened  
1 ¼ cups (275g) caster sugar  
Queen Red Food Colour Gel  
1 tsp Queen Vanilla Bean Paste  
3 large eggs

2 cups (300g) plain flour, sifted

2 tsp baking powder

½ cup (40g) cocoa powder, sifted

1 cup (250ml) milk

### Cheesecake Icing –

375g cream cheese, softened  
120g unsalted butter, softened  
4 tsp Queen Peppermint Extract  
1 tsp Queen Vanilla Bean Paste  
3 ½ cups (525g) icing sugar  
600ml thickened cream

### To Assemble –

2-3 punnets fresh raspberries  
Queen Glamour & Sparkle sprinkles

## METHOD

### Choc Mint Oreo Bark –

1. Line a baking tray with baking paper then roughly chop Oreos into 1/8 pieces. Set aside.
2. Place chocolate in a microwave-safe glass bowl and microwave on medium power in 30 second intervals, stirring in between until melted.
3. Working quickly, add Peppermint Extract and two drops of Green Food Colour Gel to white chocolate, mix until combined then add oreos to bowl, reserving some for decoration. Use a spatula to fold through until well combined then spread over baking paper to make an even layer approximately 0.5-1cm thick. Sprinkle with remaining oreos and refrigerate until ready to use.

### Red Velvet Cake –

1. Preheat oven to 160°C (fan forced). Grease and line a 20cm round springform pan (or square cake tin) with baking paper.
2. In a mixer, cream butter, sugar, Red Food Colour Gel and Vanilla Bean Paste for 8-10 minutes until smooth and creamy. Gradually add eggs one at a time, beating between each addition.
3. Sift flour, baking powder and cocoa over butter mixture, then add milk. Mix over low speed until just combined.
4. Pour into prepared tin and bake for 90 minutes until an inserted skewer comes out clean. Allow to cool for 30 minutes in the tin, then transfer to a cooling rack to cool completely. - Continued over page.

## Tips

This recipe is easy to prepare ahead. Cake can be prepared and frozen (fully cooled and wrapped in cling wrap) up to 4 weeks ahead.





## Red Velvet Cheesecake Trifle

*Made with minty choc Oreo bark, a deep red velvet cake and silky cheesecake icing, this show-stopping trifle has become a cult Queen dessert over the years - and for good reason!*

SERVES: 16 | PREP: 30 MIN | COOK: 80 MIN

### METHOD CONTINUED

#### *Cheesecake Icing –*

1. Chop softened butter and cream cheese and place in the bowl of a mixer. Mix on medium speed until combined, then increase speed and beat for 2-3 minutes until smooth, creamy and pale.
2. Add Peppermint Extract, Vanilla Bean Paste and icing sugar, mixing until combined. Set aside.
3. Place cream in a clean mixing bowl and beat until just thickened, being careful not to overbeat. Fold cream through cheesecake mixture. Refrigerate until ready to assemble.

#### *To Assemble –*

1. Cut cake in half lengthways then into 3-4cm square pieces. Remove oreo bark from refrigerator and roughly break up into larger and smaller crumble pieces in preparation for assembly..
2. Begin assembly by placing a layer of cake in the base of a clear trifle bowl. Cover with a layer of cream cheese, followed by peppermint bark and raspberries. Repeat, withholding peppermint bark for the final layer and instead finishing with Glamour & Sparkle sprinkles and if desired, additional raspberries.

**Storage –** Oreo bark can be prepared up to 14 days ahead and stored in an airtight container. The final, assembled trifle can be prepared a day in advance of serving.





### Tips

If dough is too soft, refrigerate for 30-60 minutes until firm enough to roll.

Prep Ahead - Stored in an airtight container, uncooked dough will keep for up to 2 days in the fridge.

## Soft Chocolate Gingerbread Cookies

*In the spirit of giving, we'd like to share with you our favourite gingerbread recipe. This soft, chewy dough is infused with fresh orange zest and holiday spices, then dipped in melted milk chocolate.*

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

### INGREDIENTS

100g butter  
½ cup (180g) honey  
2 tsp orange zest  
1 tsp Queen Vanilla Bean Paste  
1 large egg, lightly whisked  
1½ cup (200g) plain flour  
¾ cup (75g) almond meal  
¾ cup (75g) hazelnut meal  
1 tsp baking powder  
½ cup (110g) dark brown sugar, firmly packed  
Pinch salt  
1 tsp ground cinnamon  
1½ tsp ground ginger  
½ tsp ground nutmeg  
½ tsp ground cloves  
150g milk chocolate

### METHOD

1. Pre-heat oven to 180°C (fan forced). Line 2 baking trays with baking paper.
2. Combine butter and honey in a large saucepan over medium heat until butter has melted. Set aside and allow to cool for 10 minutes.
3. Add orange zest, Vanilla Bean Paste and egg to mixture, stirring to combine.
4. In a large bowl, combine remaining ingredients. Combine wet and dry ingredients and mix to form a dough. Chill dough for 30-60 minutes.
5. Roll heaped teaspoons into balls and place on prepared baking trays 5cm apart. Bake for 10-12 minutes and allow to cool on tray.
6. Place chocolate in a microwave safe bowl and heat in 30 second increments in the microwave until melted. Dip face of cookies in melted chocolate then allow to set before serving.

**Storage** – Stored in an airtight container, baked cookies can be kept for up to 3 days.



# Sparkly Marshmallow Biscuits

*A wonderful combination of buttery shortbread and fluffy vanilla marshmallow, these little treats are perfect for a festive afternoon tea.*

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

## INGREDIENTS

### Cookies –

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

### Marshmallow –

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

### Chocolate –

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

## METHOD

### Cookies –

1. Preheat oven to 150°C (fan forced) and line two cookie trays with baking paper. Beat butter, sugar and Vanilla Bean Paste in a small bowl with an electric mixer until pale and the sugar has dissolved.
2. Stir in sifted flours, salt and chocolate and mix on low to form a dough. Roll into a 5cm diameter log, wrap in cling wrap and chill for 30 minutes until firm enough to slice.
3. Slice each log into 5-7mm thick pieces, place onto prepared baking trays. Bake for 25 minutes before transferring to a wire rack to cool completely.

### Marshmallow –

1. Place ½ cup of water in the bowl of a stand mixer fitted with a whisk attachment and sprinkle over Gelatine. Set aside.
2. In a medium saucepan, combine ¼ cup of water, sugar and Glucose. Heat over low heat until sugar has dissolved then increase to medium heat until sugar reaches 116°C (soft ball stage), or when a drop of the sugar mixture added to a glass of cold water, forms a soft pliable ball.
3. With stand mixer at a medium speed, carefully pour the hot sugar syrup down the side of the bowl (not over whisk attachment) into gelatin mixture. Whisk until mixture has tripled in volume and mixer bowl is no longer hot to the touch. Add Vanilla Extract and mix briefly to combine.
4. Spoon marshmallow mixture into a piping bag fitted with a round piping tip and pipe onto cookies. Allow to set for 1 hour. - *Continued over page.*

## Tip

Don't have a candy thermometer? Don't let that put you off making marshmallow! Follow our easy guide on the following page.





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# Sparkly Marshmallow Biscuits

*A wonderful combination of buttery shortbread and fluffy vanilla marshmallow, these little treats are perfect for a festive afternoon tea.*

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

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## METHOD CONTINUED

### Chocolate –

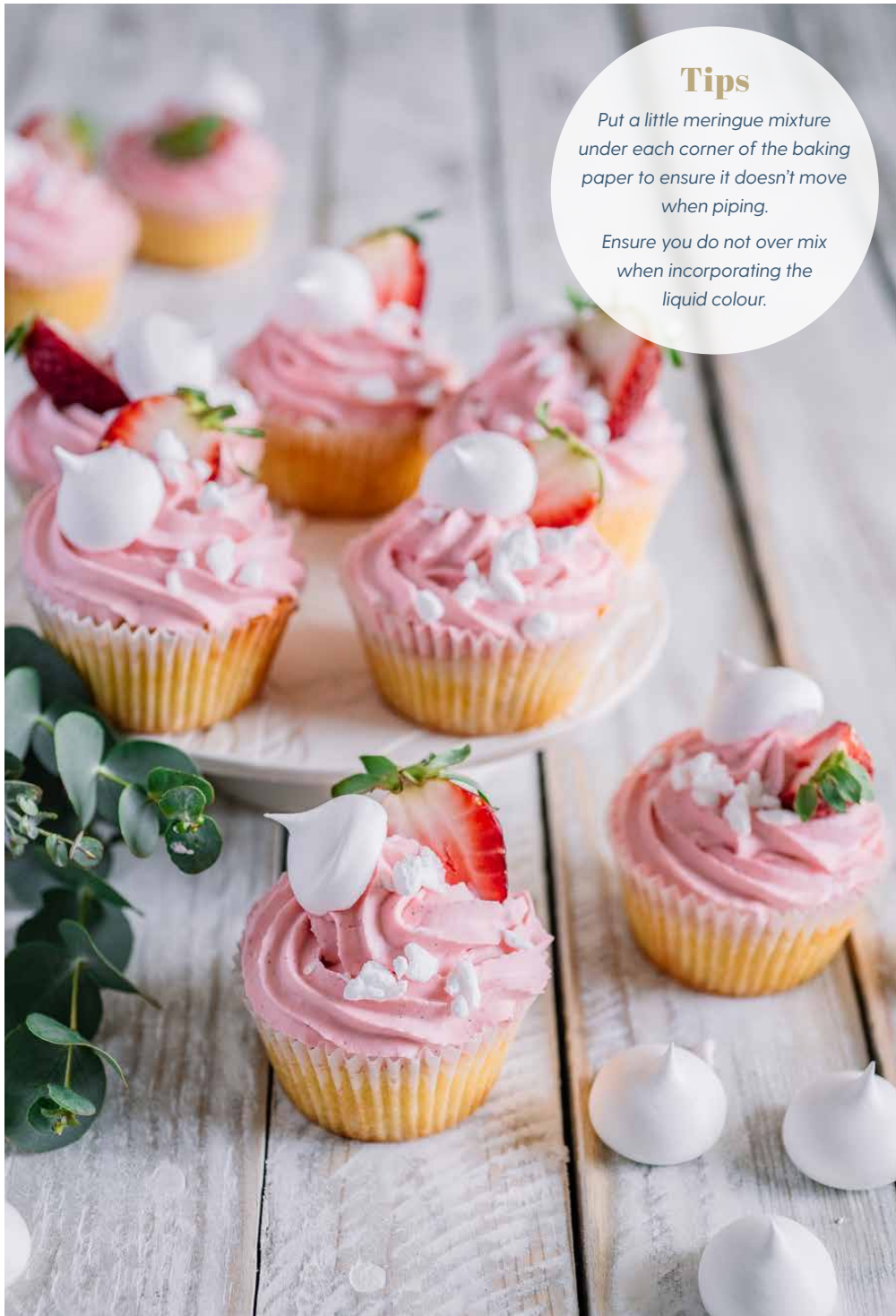
1. Combine chopped chocolate and oil in a microwaveable bowl and heat in 30 second increments until melted.
2. Drizzle chocolate over marshmallow. Pop in the fridge or freezer until chocolate is almost set, before sprinkling with Glamour & Sparkle Sprinkles. Allow to set completely before serving.

## SOFT-BALL STAGE

The soft-ball stage refers to a specific temperature range when cooking sugar syrups, occurring between 112°C – 115°C. Instead of using a candy thermometer, this temperate can be determined by carefully dropping a teaspoonful of hot syrup into a bowl of very cold water.

If the temperature is within the correct range, your sugar syrup will form a soft, flexible ball. If you remove it from the water, you should have a soft ball of sugar that can easily be flattened between your fingers.





### Tips

Put a little meringue mixture under each corner of the baking paper to ensure it doesn't move when piping.

Ensure you do not over mix when incorporating the liquid colour.



# Strawberry Eton Mess Cupcakes

*Tender vanilla bean cupcakes topped with strawberry whipped cream and crunchy meringue kisses. All the best bits of a classic British dessert, rolled into one very pretty cupcake!*

SERVES: 12 | PREP: 30 MIN | COOK: 80 MIN

## INGREDIENTS

### Meringue Kisses –

Queen Meringue & Pavlova Powder Mix  
Queen Hot Pink Food Colour  
½ tsp Queen Vanilla Bean Paste

### Cupcakes –

110g unsalted butter, softened  
½ cup (110g) caster sugar  
2 tsp Queen Vanilla Essence  
2 large eggs  
¾ cup (110g) self-raising flour, sifted  
½ tsp baking powder  
¼ cup (60ml) milk

### Whipped Cream –

400ml thickened cream  
2 tbsp icing sugar  
2 tsp Queen Vanilla Bean Paste  
Queen Hot Pink Food Colour Gel  
125g fresh strawberries, halved  
Strawberry jam

## METHOD

### Meringue Kisses –

1. Prepare Meringue & Pavlova Mix according to pack directions, flavouring and colouring with Vanilla Bean Paste and Hot Pink Food Colour Gel.

### Cupcakes –

1. Preheat oven to 160°C (fan forced). Line a 12-hole cupcake tin with cupcake cases
2. In the bowl of a stand mixer fitted with the paddle attachment or using a hand mixer, beat butter, sugar and Vanilla Essence until light and creamy (approx. 5 minutes). Add eggs one at a time, mixing to combine.
3. Add sifted flour and baking powder, mixing on low until just combined. Add milk and mix until just incorporated.
4. Fill cupcake cases with ¼ of mixture and bake for 15-18 minutes or until an inserts skewer comes out clean. Cool in tin for 15 minutes before transferring to a wire rack to cool completely. Once cool, use a knife to “core” the cupcake, removing a small portion of cake from the middle of the cupcake. Fill with strawberry jam.

### Whipped Cream –

1. Whip cream, icing sugar and Vanilla Bean Paste to firm peaks. Spoon into piping bag fitted with a closed star tip (we used Wilton 1M) and pipe onto cupcakes. Top with fresh strawberries a meringue kiss and a sprinkle of crushed up meringue.

**Storage** – Store in an airtight container for up to 3 days.



# Christmas Decorating with Queen

## *Glamour & Sparkle Sprinkles*

Featuring a metallic mix of gold, silver and white sprinkles, Glamour & Sparkle is an easy way to give your everyday baking a festive touch. Available at Coles & Woolworths.



## *Meringue & Pavlova Powder Mix*

Take the stress out of Christmas dessert with our new Meringue & Pavlova Powder Mix. Simply add water and whip to create crisp meringues or fluffy pavlova. Available at Coles & Woolworths.



## *Limited Edition Gingerbread Flavour for Icing*

An easy way to add a splash of festive spice to your sweet treats. Use in all types of icing, as well as no-bake desserts, slices, biscuits and cakes. Available at Woolworths.



## *Christmas Tree Cake Friends*

Embrace this year's colourful Christmas trend with these delicate royal icing decorations. Simply place on to your sweet treats before serving. Available at Coles & Woolworths.



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