



A COLLECTION OF  
**QUEEN CLASSICS**  
THAT EVERYONE WILL LOVE







## Hello Bakers!

There is no flavour in the world quite like Vanilla. Rich, creamy and thoroughly intoxicating. It is indulgent, but at the same time comforting and reminiscent of home.

Here at Queen, Vanilla is our world and our reason for being. The story of Queen Vanilla is one that extends across generations of family, growers and Australian home bakers.

Our favourite recipes are more than just a list of ingredients and method on a page, they're filled with love, laughter & memories. We hope you treasure them as much as we do and that they find a place in your home.

*Queen*



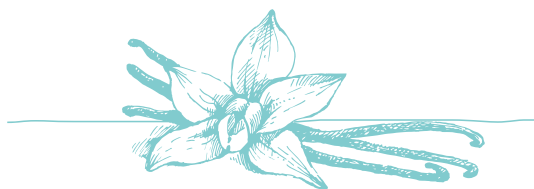
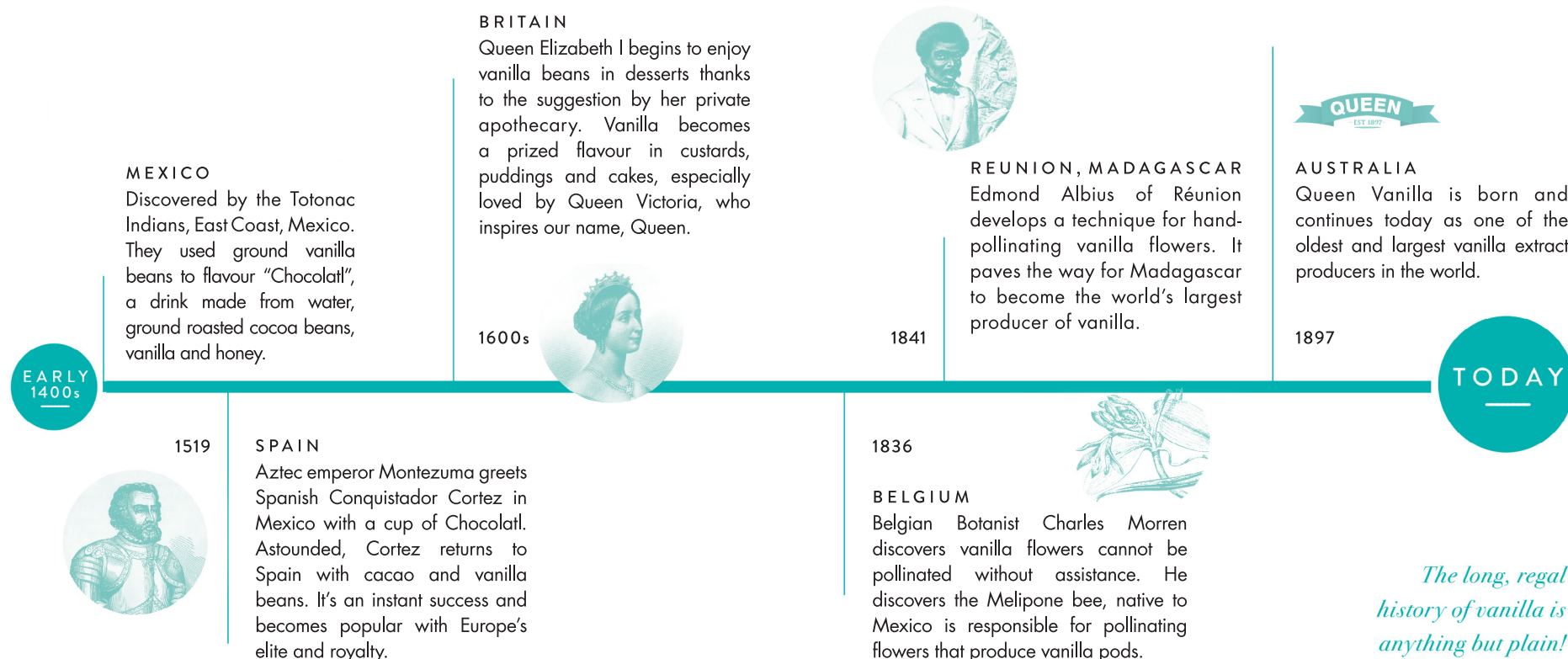
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# History OF VANILLA

Established in 1897, the name ‘Queen’ was inspired by Queen Victoria’s love for Vanilla. Born in a time where bread puddings and tea cakes reigned supreme, Queen Vanilla has stood the test of time and is still the secret ingredient in many a bakers’ repertoire. Today we are lucky enough to be regarded as one of the oldest and largest Vanilla Extract producers in the world. From orchid to bean to bottle, this could not have been achieved without the growers and their families that we work so closely with.



Our history of quality, innovation & sustainability has seen us grow from our humble origins in Vanilla Essence over 120 years ago into a brand that is loved by countless Australians home bakers and their loved ones.



# Growing

## 18 MONTHS OF MAGIC

### HOW IS IT GROWN?

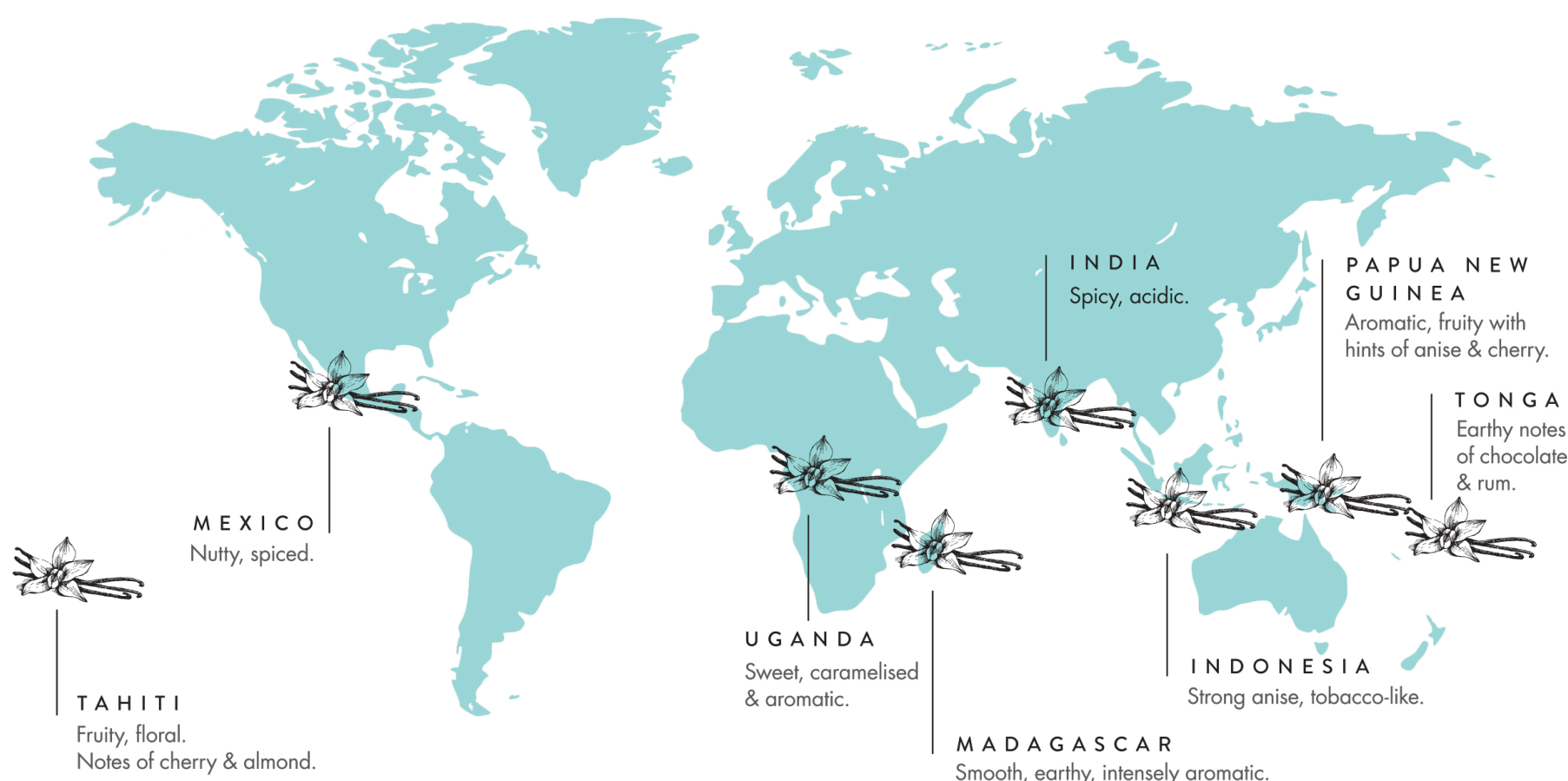
- \* Vanilla grows on a vine, with orchid flowers opening for one day, once a year.
- \* Each day, vanilla growers must walk their farms and hand-pollinate open flowers.
- \* One pollinated flower = 1 vanilla bean
- \* After 9 months maturing on the vine, vanilla beans are harvested by hand.

### CURING - THE MAGICAL STEP

- \* The curing process takes approximately another 9 months.
- \* Each day, vanilla beans are laid out by hand in the sun to dry, then wrapped up at night to heat and cure.
- \* Without careful, slow curing, vanilla beans have no flavour. This is where the magic happens!
- \* Once fully cured, vanilla beans are graded and sorted. The top grade of beans arrive at Queen for extraction and use in our vanilla extracts and vanilla bean pastes.

## VANILLA GROWING REGIONS

Like chocolate, wine and coffee, the flavour profile of vanilla varies with the region in which it is grown.







# Family

## OF VANILLA

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### NATURAL VANILLA EXTRACT

Made with pure vanilla beans, this low alcohol vanilla extract has a sweet, syrupy consistency.

**USE –** Ideal in no-bake recipes such as icings, drinks and chilled desserts as well as baked goods – cakes, slices and biscuits.



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### ORGANIC VANILLA ESSENCE

Made in the style of our first vanilla 120 years ago, this certified organic vanilla is known by the traditional name 'essence', though it is a true vanilla extract.

**USE –** Ideal in most recipes, especially in every day cakes, slices and batter-based recipes, where a small amount of liquid won't change the final result



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### NATURAL CONCENTRATED VANILLA EXTRACT

Made with pure vanilla beans, this vanilla has been concentrated to create a thick, syrupy consistency.

**USE –** Most recipes, especially in recipes where you do not want to add too much liquid, such as biscuits, meringues and sponge cakes.



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### ORGANIC VANILLA BEAN PASTE

This vanilla is made with pure vanilla beans with no other flavours added, giving a strong, pure vanilla flavour with attractive vanilla bean seeds.

**USE –** Ideal in high fat recipes such as cheesecake, custard and whipped cream as well as low liquid or delicate recipes such as meringue, sponges and mousse.







## **FINEST VANILLA BEAN PODS**

These pure, single origin vanilla bean pods are from Papua New Guinea, a region prized for producing vanilla that has an incredibly aromatic flavour profile with hints of anise and cherry.

**USE –** Ideal for creamy desserts, infusing custards, syrups and cream.



## **MADAGASCAN VANILLA BEAN PASTE**

This premium, single origin vanilla bean paste is made with prized Madagascan vanilla beans. It can be used in the same way as our Organic Vanilla Bean Paste.

**USE –** Ideal high fat, cream recipes that allow the unique profile of this prized vanilla to shine through.



## **FINEST SINGLE ORIGIN MADAGASCAN VANILLA EXTRACT**

This vanilla extract exhibits the rich, sweet and slightly woody vanilla flavour signature to Madagascar, one of the world's finest vanilla growing regions.

**USE –** Great in most recipes, but is best in creamy recipes such as custards, whipped cream or ice cream that allow the prized Madagascan flavour to shine.



## **FAIRTRADE VANILLA EXTRACT WITH SEEDS**

We are committed to the ethical sourcing of vanilla & the long term viability of the vanilla industry. By buying vanilla extract, you are helping to support hundreds of vanilla growers in some of the most remote parts of the world.

**USE –** This extract gives a classic vanilla flavour to everyday cakes, slices and batter-based recipes as well as the attractive appearance of vanilla bean seeds.



## **CELEBRATING 120 YEARS PURE VANILLA EXTRACT**

To celebrate our 120 year anniversary, we blended this beautiful vanilla extract, inspired by the original Queen Vanilla you've grown up with. Heady and fragrant, this vanilla extract combines the spice and floral notes of Tahitian vanilla, together with wood and chocolate from prized Madagascan vanilla beans.

**USE –** Worthy of your very best baking, this extract is ideal in most recipes, but especially in those extra special family favourites where this full bodied vanilla can shine.





# Classic No-Fail Sponge Cake

Nothing quite compares to the elegant simplicity of a beautiful sponge filled with jam, cream and fresh berries. This no-fail version ticks all the boxes; light, fluffy, super soft and of course, requests for a second helping.

**SERVES:** 12 | **PREP:** 40 MIN | **COOK:** 85 MIN



## INGREDIENTS

### Meringues

- Queen Meringue & Pavlova Powder Mix
- 1 tsp Queen Concentrated Vanilla Extract

### Sponge Cake

- 1 cup (150g) plain flour
- 1 tsp baking powder
- 6 large eggs, at room temperature
- ¾ cup (165g) caster sugar
- 2 tsp Queen Organic Vanilla Essence
- 75g unsalted butter, melted, cooled

### To assemble

- 600ml thickened cream
- 1 tsp Queen Concentrated Vanilla Extract
- ½ cup (170g) strawberry or raspberry jam
- Fresh raspberries & strawberries

## METHOD

### Meringues

1. Prepare Meringue & Pavlova Mix as per pack directions, adding Concentrated Vanilla Extract. Pipe meringues onto baking paper and bake at 100°C (fan forced) for 1 hour.

### Sponge Cake

1. Preheat oven to 160°C (fan forced). Grease & line the base and sides of 2 x 20cm round cake tins.
2. Sift flour and baking powder together three times. Set aside.
3. In a stand mixer fitted with whisk attachment, beat eggs, caster sugar and Vanilla Essence on high speed for 15 minutes until mixture is thick and pale in colour.
4. Sift ¼ of the flour mixture into egg mixture and gently fold using a large metal spoon. Repeat with remaining flour mixture, taking care not to over mix.

5. In separate bowl, add a heaped spoonful or two of the batter into the melted butter mix to combine.

6. Add butter to sponge batter and fold very gently to combine, with no streaks of butter remaining.

7. Pour batter into two prepared tins and gently smooth the tops. Bake for 20-25 minutes or until top springs back when lightly touched. Allow cakes to cool in tins for 5 minutes then turn out onto wire rack to cool completely.

### To assemble

1. Whip cream and Concentrated Vanilla Extract until firm peaks form.
2. Place the first sponge layer on a serving plate and spread generously with vanilla cream. Top with berries and a drizzle of jam.
3. Top with remaining sponge, then top with more cream, berries, jam and meringues to finish.





# Best Ever Chocolate Cake

Rich, moist and topped with fluffy chocolate buttercream, 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.



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

## INGREDIENTS

### Cake

- 1 cup (250ml) sour cream
- 1/3 cup (80ml) water
- 2 tsp Queen Organic Vanilla Essence
- 1 ½ cups (225g) plain flour
- ¾ cup (80g) unsweetened cocoa powder
- 1 ½ tsp baking powder
- ¾ tsp bicarbonate of soda
- Pinch of salt
- 230g unsalted butter, softened
- 1 ⅓ cups (295g) firmly packed brown sugar
- 3 large eggs

### Buttercream

- 250g unsalted butter, softened
- 3 cups (450g) icing sugar
- ½ cup (60g) cocoa powder
- 2-3 tbsp full cream milk
- 2 tsp Queen Concentrated 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 Essence 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.

### 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 and cocoa, mixing on low until just incorporated. Beat on high for 5 minutes until light and fluffy. Add Vanilla Extract and mix to incorporate. Add milk 1 tbsp at a time to thin mixture if required.
3. Spread half the buttercream over the first layer of cake, then top with the second layer. Spread remaining buttercream on top of cake.

### RECIPE TIP

A dash of Vanilla gives chocolate a much needed boost, rounding out the bitter notes while elevating the flavour.





# Just Because Simple Vanilla Cupcakes

Sweet and simple, these classic vanilla cupcakes are perfect with a swirl of vanilla bean buttercream and dusting of sprinkles.

**SERVES:** 30 | **PREP:** 15 MIN + CHILL | **COOK:** 15 MIN



## INGREDIENTS

### Cupcakes

- 100g unsalted butter, softened
- 185g caster sugar
- 2 tsp Queen Organic Vanilla Essence
- 2 large eggs
- 1 ⅓ cup (200g) self-raising flour, sifted
- ½ cup (125ml) milk

### Buttercream

- 250g unsalted butter, softened
- 3 cups (450g) icing sugar mixture, sifted
- 2 tsp Queen Vanilla Bean Paste
- Queen Teal Food Colour Gel
- Queen Midnight Magic Sprinkles

## METHOD

### Cupcakes

1. Preheat oven to 160°C (fan forced). Line a 12 hole cupcake tin with cases and set aside.
2. In the bowl of a stand mixer or using a hand mixer, cream butter, sugar and Vanilla Essence until light and fluffy. Add eggs one at a time, mixing to incorporate.
3. Add sifted flour and milk in two batches, mixing until just combined. Add ¼ cup of batter to each case then bake for 15-20 minutes or until cupcake bounces back when pressed lightly. Allow to cool in tin for 5 minutes before transferring to a wire rack to cool completely.

### Buttercream

1. In the bowl of a stand mixer or using a hand mixer, combine butter, icing sugar and Vanilla Bean Paste. Mix on low to incorporate, then beat on high until light and fluffy (about 5 minutes). Add teal gel food colour to desired intensity.
2. Place into piping bag fitted with an open star tip. Pipe onto cupcakes and sprinkle with Midnight Magic Sprinkles





# Basic Sugar Cookies

These simple, no-spread cookies are the perfect base on which to flex your decorating skills! Using just a handful of pantry staple ingredients, this recipe is one to keep on hand for any baking occasion.



**SERVES:** 30 | **PREP:** 15 MIN + CHILL | **COOK:** 15 MIN

## INGREDIENTS

- 230g unsalted butter, softened
- 1 cup (220g) caster sugar
- 2 large eggs
- 2 tsp Queen Organic Vanilla Essence
- 3 cups (450g) plain flour
- 2/3 cup (100g) corn flour
- 1 tsp salt

## METHOD

1. In a stand mixer fitted with the paddle attachment, 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.
4. Roll dough between 2 pieces of baking paper to 7mm-10mm thick. Cut cookies into shape using a heart and/or round shaped cookie cutter. Transfer to baking paper. Bake for 12-15 minutes. Transfer to a wire rack to cool completely.





# Traditional Butter Shortbread

An easy to follow, classic shortbread recipe made with pantry-staple ingredients. But don't let its simplicity fool you – these biscuits are rich and buttery with the perfect crumbly texture!



**SERVES:** 8 | **PREP:** 15 MIN | **COOK:** 15 MIN

## INGREDIENTS

- 1 ½ cups (185g) plain flour
- ⅓ cup (90g) white sugar
- 185g unsalted butter, softened
- 2 tsp Queen Concentrated Vanilla Extract

## METHOD

1. Preheat oven to 180°C (fan forced) and line a cookie tray with baking paper.
2. Cream butter, sugar and Concentrated Vanilla Extract in the bowl of a stand mixer for 5-6 minutes until pale and creamy and sugar has dissolved.
3. Sift in flour and mix until just combined.
4. Turn out onto a floured bench and knead until just smooth. Be careful not to over knead!
5. Roll the dough into a ball and gently flatten with palm of hand to 1.5cm thickness.
6. Pinch the edge to form a frill. Use a sharp knife to score 8 triangles into the dough, being careful not to cut through completely.
7. Bake in preheated oven for 15-20 minutes until pale golden brown on the edges.
8. Allow to cool completely before using a sharp knife to cut into triangles.





# Deep Dish Vanilla Custard Tart

A much loved classic, this custard tart is made deep-dish style so that you can enjoy even more of its silky, intense vanilla custard. The tender vanilla almond meal pastry makes it truly special, but a store-bought pastry will also work too.

**SERVES:** 30 | **PREP:** 15 MIN + CHILL | **COOK:** 15 MIN



## INGREDIENTS

### Base

- 1 cup (150g) plain flour
- 1 cup (100g) almond meal
- 125g butter, chilled
- 1/3 cup + 1 tbsp (60g) icing sugar
- 1 large egg yolk
- 1 tsp Queen Vanilla Bean Paste
- 2 large egg yolks, extra, beaten

### Custard

- 9 large egg yolks
- 1/3 cup (75g) caster sugar
- 2 cups (500ml) thickened cream
- 2 tsp Queen 120 Years Pure Vanilla Extract
- 3 tsp Queen Vanilla Bean Paste

## METHOD

### Base

1. Process flour, almond meal, butter and icing sugar in food processor to create fine breadcrumbs. Add egg yolk and Vanilla Bean Paste and process until pastry starts to come together. Bring together in a ball, wrap in cling wrap and chill in fridge for 30 minutes.
2. Line baking tray with baking paper. Grease 18cm fluted tart tin or spring form cake tin, 3.5cm deep, and stand on tray. Alternatively, use a 23cm tart tin for a shorter tart. Preheat oven to 190°C (fan forced).
3. Place ball of dough in tart tin. Gently spread dough across base and up sides of tin, pushing with fingertips. Line with baking paper, cover with baking beans and bake for 10 minutes.
4. Remove pastry from oven and remove paper and baking beans. Brush egg yolks over pastry case. Return to oven for 5 minutes then set aside to cool. When cool, leave pastry in tin and wrap base and sides of tin with foil.

### Custard

1. Reduce oven to 150°C (fan forced). Whisk together egg yolks and sugar. Add cream, Vanilla Extract and Vanilla Bean Paste and whisk again. Pour mixture through a sieve into a heavy saucepan.
2. Heat custard over low heat, stirring constantly until the custard thickens and coats the back of a spoon. Draw a finger across the back of the spoon and if it leaves a trail your custard is ready. Pour custard through sieve into pastry case until full. Cover surface of custard with grated nutmeg. Bake for 50 minutes or until custard looks set but still wobbles slightly. Leave to cool on a wire rack then serve. If desired, chill for 6 hours to enjoy a cold custard tart.





# Classic Queen Vanilla Slice

A classic Vanilla Slice recipe with silky smooth custard and crisp puff pastry, this is a true Aussie favourite! We've elevated it to the next level with the addition of our fragrant Vanilla Bean Paste.



**SERVES:** 16 | **PREP:** 30 MIN | **COOK:** 20 MIN

## INGREDIENTS

### Slice

- 2 sheets frozen puff pastry
- 1 cup + 2 tbsp (250g) caster sugar
- 1/3 cup + 1/4 cup (90g) corn flour
- 1/3 cup (50g) custard powder
- 3 cups (750ml) milk
- 1 cup (250ml) cream
- 60g butter
- 2 tsp Queen Organic Vanilla Bean Paste
- 3 egg yolks

### Icing

- 1 1/2 cups (225g) pure icing sugar, sifted
- 2 tbsp (40ml) milk
- 1 tsp Queen Natural Vanilla Extract
- 2 tbsp (40ml) milk

## METHOD

### Vanilla Slice

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 with aluminium foil, extending it over the sides so you can use it as handles to remove the slice when cool. Place one sheet of pastry in base of tin, top side down.
3. Combine sugar, corn flour and custard powder in a saucepan, then gradually add half the milk and whisk until smooth. Add the rest of the milk, and cream and stir over medium heat until mixture boils and thickens. Reduce heat to low, add butter and Vanilla Bean Paste and whisk until butter is melted and mixture is smooth. Remove pan from heat, then whisk in egg yolks until combined.
4. Spread vanilla custard over pastry in tin, then place the second pastry on top (top side down) and allow to cool.

### Icing

1. Combine icing sugar, Vanilla Extract and milk, mixing until smooth the spread over the top of pastry. Cut Vanilla Slice into 16 portions and serve.

## RECIPE TIP

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.





# Perfect Vanilla Butter Cake

Soft, tender and full of fragrant vanilla, this is our go-to butter cake recipe that turns out perfectly, every time. Dress it up with sprinkles or keep it simple with a swirl of vanilla buttercream.



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

## INGREDIENTS

### Cake

- 220g butter, softened
- 1 cup (220g) caster sugar
- 3 large eggs, room temperature
- 2 tsp Queen 120 Years Vanilla Extract
- 1½ 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

### Cake

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 - be patient as this will take about 5+ minutes. Add eggs one at a time and beat well after each addition.
3. Add flour and milk, mixing until 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 mixer 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.
3. Spread buttercream over top of cooled cake and decorate as desired.

## RECIPE TIP

The key to perfectly soft, tender cake and fluffy buttercream is time. Make sure to mix your butter until it's lightened in colour, following the timing in the recipe.





# Giant Double Chocolate Chip Cookies

Not for the faint of heart, this is the ultimate cookie recipe to have up your sleeve. Insanely chocolatey, insanely decadent, insanely delicious. You can thank us later.



**SERVES:** 14 | **PREP:** 15 MIN | **COOK:** 15 MIN

## INGREDIENTS

- 240g unsalted butter, softened
- 1 ¼ cups (285g) caster sugar
- ½ cup (110g) brown sugar
- 2 large eggs, room temperature
- 2 tsp Queen Concentrated Vanilla Extract
- 2 ¼ cups (340g) plain flour
- ¾ cup (95g) cocoa powder
- 2 tbsp (24g) corn flour
- 1 ¼ teaspoons bicarbonate of soda
- 1 tsp salt
- 200g dark cooking chocolate, roughly chopped

## METHOD

1. Preheat the oven to 170°C (fan forced). Line 2 baking trays with baking paper.
2. Beat butter, sugars and Vanilla Extract together until light and fluffy, about 3-4 minutes. Add eggs and beat for another 2 minutes.
3. Sift together flour, cocoa powder, corn flour, baking soda, and salt. Add to butter mixture and mix until just combined. Fold through chocolate chunks.
4. Divide the dough into 14 balls (roughly 95-100g each). Place on baking trays and bake 1 tray at a time for 12 - 14 minutes. Allow to cool of baking tray for 3 minutes before transferring to a wire rack to cool completely.





# Baklava Vanilla Slice

Creamy, crispy, nutty and syrupy all at the same time, this classic creamy slice is topped with a crisp, flaky layer of nutty baklava goodness, then drizzled generously with a honey rose water syrup.

**SERVES:** 16 | **PREP:** 30 MIN | **COOK:** 40 MIN



## INGREDIENTS

### Pastry

- 3 sheets frozen puff pastry, thawed
- 1 cup (120g) walnuts
- $\frac{2}{3}$  cup (80g) pistachios (\*or walnuts)
- 1 tbsp (30g) honey
- $\frac{1}{4}$  tsp ground cinnamon
- 40g butter, melted
- Extra melted butter (20g) to brush

### Custard

- 250g caster sugar
- 90g corn flour
- $\frac{1}{3}$  cup (50g) custard powder
- 2 cups (500ml) full cream milk
- 2 cups (500ml) thickened cream
- 2 tsp Queen Organic Vanilla Bean Paste
- 60g butter
- 3 large egg yolks

### Honey Rose Syrup

- $\frac{1}{3}$  cup (120g) honey
- $\frac{1}{2}$  cup (110g) sugar
- 1 tbsp (20ml) lemon juice
- $\frac{1}{3}$  cup (60ml) water
- $\frac{1}{4}$  tsp Queen Rosewater Flavouring

## METHOD

### Pastry

1. Finely chop nuts, or pop them in the processor until finely processed. Combine honey, butter and cinnamon. Add mixture to nuts, mixing to incorporate.
2. Preheat oven to 180°C (fan forced) and defrost puff pastry sheets. Line a baking tray with baking paper and place a sheet of puff pastry on top. Spread nut mixture over pastry then top with another sheet of puff pastry. Score the top sheet of pastry into 16 equal squares. Brush with melted butter, then cover with another piece of baking paper. Place another baking tray on top to prevent pastry rising too much during baking. Bake for 30 minutes or until golden. Bake another sheet of puff pastry between two baking trays for the base of the slice.
3. Line a 23cm square tin with aluminium foil, extending it over the sides so you can use it as handles to remove the slice when cool. Place the sheet of pastry in base of tin.

### Custard

1. Combine sugar, corn flour and custard powder in a saucepan, then gradually the milk and whisk until smooth. Add the cream and stir over medium heat until mixture boils and thickens. Reduce heat to low, add butter and Vanilla Bean Paste and whisk until butter is melted and mixture is smooth. Remove pan from heat, then whisk in egg yolks until combined.
2. Spread custard over pastry in tin, then place nut layered pastry on top and allow to cool.

### Honey Rose Syrup

1. Combine all ingredients, with the exception of Rosewater Flavouring in a saucepan, bring to a boil, then simmer on low for 3 minutes. Add Rosewater Flavouring then pour over slice. Refrigerate for 6 hours or overnight.







For more recipes and baking tips visit  
[www.queen.com.au](http://www.queen.com.au)



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