



THIS  
*Easter*

A little Queen does wonders







It's that time of year again...  
Easter!

With such perfect autumn weather upon us, why not enjoy some time baking treats the whole family will love?

After all, nothing beats the smell of Vanilla Glazed Hot Cross Cinnamon Rolls fresh from the oven!

Read on to discover recipes filled with festive flavours and helpful tips to bring the joy of baking to all your loved ones.

Happy Easter!

*Queen*



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# Family OF VANILLA



## ORGANIC VANILLA EXTRACT

Perfect for **everyday baking** of cakes, slices and batter based recipes.

## ORGANIC VANILLA BEAN PASTE

Perfect for **high fat, creamy recipes** such as cheesecake, custard and whipped cream.

## NATURAL VANILLA EXTRACT

Perfect for **no-bake recipes** such as icings and chilled deserts.



## CONCENTRATED VANILLA EXTRACT

Perfect for **recipes with low liquid** such as biscuits, meringues and sponge cakes.



## NATURAL VANILLA PASTE

Perfect for **everyday baking**, ideal for cakes, slices and batter-based recipes.





# Family OF VANILLA



## MASTER BLEND VANILLA EXTRACT

Perfect for your **best baking moments** with a combination of spice and floral notes of Tahitian Vanilla, together with wood and chocolate of prized Madagascan beans.



## QUEEN VICTORIA CONCENTRATED VANILLA EXTRACT

Rich, concentrated and luxuriously syrupy vanilla with beautiful vanilla seeds speckled throughout. Perfect for your **most special bakes**. Royal by name, royal strength by nature.



## FINEST VANILLA BEAN PODS

Perfect for **adding an aromatic flavour profile** in creamy desserts, infusing custards, syrups and creams.



## FAIRTRADE VANILLA EXTRACT WITH SEEDS

Perfect for **adding the appearance of vanilla seeds, and a classic vanilla flavour** to everyday cakes, slices and batter-based recipes.



## MADAGASCAN VANILLA EXTRACT & BEAN PASTE

Perfect in classic, **creamy recipes** that allow the Madagascan flavour to shine.

# Easter Ice Cream Sundaes Churro Bowls

Full of our favourite Easter flavours: churro, chocolate and vanilla (of course!) These sundaes bowls will feed that inner churro craving in you.



**SERVES: 6 | PREP: 40 MIN | COOK: 55 MIN**

## INGREDIENTS

### Cinnamon Sugar

½ cup (110g) caster sugar

¼ tsp salt

1 tsp ground cinnamon

### Baked Churro Bowls

1 cup (250ml) water

120g unsalted butter

2 tbsp (40g) brown sugar  
(or white sugar)

¼ tsp salt

1 cup (150g) plain flour

3 large eggs, at room temperature

1 tsp Queen Organic Vanilla Extract

Oil Spray (Neutral)

### To serve

Vanilla bean ice cream

Chocolate sauce

Easter chocolates

## METHOD

### Cinnamon Sugar

Mix together all ingredients in a bowl. Set aside.

### Baked Churro Bowls

1. Preheat oven to 180°C (fan-forced). Grease the underside of a 12 hole/ muffin cupcake tin with oil spray. Set aside.

2. In a medium saucepan, combine water, butter, brown sugar and salt. Place over medium-high heat until butter is melted and mixture starts to simmer. Add the flour and using a wooden spoon, mix until no lumps remain. Reduce heat to low and cook mixture for 1 minute. Remove from the heat and allow to cool for 10 minutes.

3. Add one egg at a time to your dough mixture, mixing well in between. Transfer your dough to a piping bag fitted with a star tip. Starting from the bottom, pipe the dough around every second cup to form bowls (leave one empty cup between each bowl to allow the churro pastry to expand). Lightly press each layer together to close up any gaps.

4. Spray each bowl lightly with cooking oil spray to allow them to go super crispy in the oven.

5. Bake for 18-20 minutes or until golden brown. Then turn off the oven and keep them in there for a further 10 minutes. Take the churro bowls straight from the oven and toss them in cinnamon mixture until well covered.

### To serve

1. Fill bowl with a scoop of ice cream, Easter chocolates and a drizzle of chocolate sauce. Serve immediately.





# Vanilla Panna Cotta

This classic Italian Panna Cotta recipe is simple yet perfectly delicious. Silky smooth and flecked with vanilla bean seeds, it makes the ideal light dessert to finish off any meal!



**SERVES: 4 | PREP: 15 MIN + CHILLING**

## INGREDIENTS

1 sachet (12g) Queen Gelatine Powder

1 tbsp boiling water

2 cups (500ml) pure or thickened cream

¼ cup (55g) sugar

1 tsp Queen Organic Vanilla Bean Paste

## METHOD

1. Lightly oil 4 ramekins or dariole moulds.
2. In a small bowl sprinkle gelatine over boiling water, set aside to bloom.
3. Combine remaining ingredients to saucepan, and heat while stirring, until the mixture just starts to simmer, add bloomed gelatin and mix until fully dissolved. Remove from heat and add Vanilla Bean Paste, mixing to incorporate. Divide the mixture between panna cotta moulds and leave to come to room temperature and then chill for at least 3 hours.
4. Invert panna cottas onto plates to serve. Serve with berry coulis if desired.





# Hot Cross Bun Easter Trifle

Left over hot cross buns? This indulgent dessert with boozy butterscotch custard and caramelised pears is the perfect way to use them up!



**SERVES:** 10-12 | **PREP:** 30 MIN | **COOK:** 60 MIN

## INGREDIENTS

### Butterscotch Custard

¼ cup (40g) corn flour

½ tsp salt

½ cup (110g) firmly packed dark brown sugar, sifted

4 large egg yolks

3 cups (750ml) full cream milk

2 tsp Queen Organic Vanilla Bean Paste

1 tbsp whiskey (optional)

80g unsalted butter

### Caramelised Pears

80g unsalted butter

¾ cup (150g) brown sugar, firmly packed

⅓ cup (80ml) water

2 tsp Queen Organic Vanilla Extract

5 beurre bosc or William Barlett pears

### To Assemble

10 chocolate hot cross buns

½ cup (60g) hazelnuts, roasted and roughly chopped

600ml thickened cream

2 tbsp icing sugar

2 tsp Queen Organic Vanilla Bean Paste

## METHOD

### Butterscotch Custard

1. In a large bowl whisk together corn flour, salt, sugar and eggs yolk and 1 tablespoon of the milk. Set aside.

2. Combine milk and Vanilla Bean Paste in a large saucepan over a low heat. Bring to a gentle simmer. Slowly pour in hot milk mixture into egg mixture half a cup at a time until all the milk has been added. Pour back into saucepan and heat over a low-medium heat, stirring constantly until mixture has thickened and starts to boil. Allow to boil for 1 minute before removing from the heat.

3. Strain mixture through a sieve into a clean bowl, place cling wrap directly over custard and allow to cool for 30 minutes. Add butter and mix to incorporate. Cover custard again and allow to cool to room temperature before placing in the fridge to cool completely.

### Caramelised Pears

1. Preheat oven to 180°C (fan forced). In a medium saucepan over a low heat, combine butter, brown sugar, water and Vanilla Extract. Stir until butter has melted. Remove from heat.

2. Peel pears and cut in half, remove core with a melon baller or a spoon. Coat each half in the butter mixture as they are peeled and cut, to help prevent browning. Place pears, cut side down onto a lipped baking tray. Pour any remaining butter mixture over the pears. Bake in the oven for 45-55 minutes until fork tender, basting pears with pan juices every 10 minutes. Allow to cool completely.

### To Assemble

1. Cut 8 of the hot cross buns into large cubes and place half in the bottom of a standard 3L trifle bowl. Pour caramel remaining from caramelised pears over the buns reserving two tablespoons to drizzle over top of trifle. Sprinkle over ½ of the roasted hazelnuts. Place pears around the outside on the trifle bowl.

2. Spoon in half of the custard and add another layer of buns. Add remaining hazelnuts and top with remaining custard. Chill in the fridge for 2 hours.

3. To serve, whip cream, icing sugar and Vanilla Bean Paste to firm peaks. Spoon into trifle bowl and top with the last 2 hot cross buns cut into large cubes. Drizzle over the last of the caramel from the pears and serve.





# Carrot Cake Cheesecake Bars

These bars combine two of our favourite cakes in one: deliciously moist and lightly spiced carrot cake swirled with rich and creamy cheesecake.



**SERVES:** 12-16 | **PREP:** 15 MIN | **COOK:** 35 MIN

## INGREDIENTS

### Carrot Cake

120g unsalted butter, melted

1 cup (220g) brown sugar, firmly packed

2 tsp Queen Natural Vanilla Extract

1 large egg

1 cup (150g) plain flour

1 tsp ground cinnamon

½ tsp baking powder

¼ tsp salt

1 cup peeled & shredded carrot (about 2 medium carrots)

### Cheesecake Swirl

100g cream cheese, room temperature

¼ cup (55g) sugar

1 large egg

1 tsp Queen Organic Vanilla Bean Paste

## METHOD

### Carrot Cake

1. Preheat oven to 150°C (fan forced). Grease and line a brownie tin or 20cm square tin with baking paper.

2. In a medium bowl, combine butter, sugar, Vanilla Extract and egg, mixing to combine. Add flour, cinnamon, baking powder and salt. Mix until just combined, then fold through carrots. Set aside.

### Cheesecake Swirl

1. In a medium bowl, whisk together cream cheese, sugar, egg and Vanilla Bean Paste until smooth and creamy.

2. Spread half the carrot batter into prepared tin. Then, take half the cheesecake batter and dollop spoonful's over the carrot batter. Dollop over remaining carrot batter, then cheesecake batter. Using a knife or skewer, swirl mixture in the tin, being careful not to over mix.

3. Bake for 35 minutes. Allow to cool completely before placing into the refrigerator for 2 hours before cutting into pieces.





# Chocolate Nutella Mousse Tart

This show-stopping Nutella mousse tart is completely decadent and delicious. Made of a rich hazelnut crust with Vanilla and a super creamy mousse, this tart is lush!



**SERVES:** 10 | **PREP:** 30 MIN | **COOK:** 15 MIN

## INGREDIENTS

### Hazelnut Crust

1 ½ cups (225g) plain flour

1 ½ cups (150g) hazelnut meal

190g unsalted butter, chilled

½ cup (75g) icing sugar

½ tsp salt

2 large egg yolks

### Nutella Mousse

1 sachet (12g) Queen Gelatine Powder

2 tbsp (40ml) boiling water

¼ cup (75g) caster sugar

2 tbsp (20g) cocoa powder

1 ½ cups (375ml) thickened cream, cold

100g Nutella or hazelnut spread

1 tsp Queen Natural Vanilla Extract

### Ganache

120g dark cooking chocolate

½ cup (125ml) thickened cream

½ cup (60g) hazelnuts

## METHOD

### Hazelnut Crust

1. Process flour, almond meal, butter and icing sugar in food processor to create fine breadcrumbs. Add egg and yolk 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. Grease a 24cm fluted tart tin 4cm deep. Preheat oven to 190°C (fan forced).

3. Roll pastry out to 5mm thick, place into tart tin, patching any tears with more pastry. Line the base and sides of the uncooked pastry case with non-stick baking paper. Fill with rice, dried beans, or metal/ceramic baking weights. Bake for 15 minutes.

4. Remove pastry from oven and remove paper and weights. Return to oven for 10 minutes before removing and setting aside to cool.

### Nutella Mousse

1. In a small bowl, combine boiling water and Gelatine. Stir until completely dissolved. Set aside.

2. Combine sugar, cocoa and cream in a large mixing bowl. Whip to firm peaks using a hand or stand mixer, then add Nutella, Vanilla and gelatine mixture. Continue to whip until combined. Spoon and smooth mixture into cooled tart case (try and make this quite flat and even as a good base for the ganache). Refrigerate for 3 hours or until set.

### Ganache

1. Place chocolate in a bowl. Set aside. Gently heat cream in a saucepan over a low heat until it reaches a simmer. Pour over chocolate and allow to sit for 3 minutes before stirring until smooth. Set aside to cool until spreadable, or place in the fridge for 30-45 minutes to speed up the process.

2. Smooth ganache over the top of the tart and top with roughly chopped hazelnuts. Cut with a hot knife and serve with a dollop of whipped cream.





# Vanilla, Ricotta & Almond Cake with Poached Fruit

Vanilla infused stone fruit and juicy berries are streaked through this moist Vanilla, Ricotta & Almond Cake. Serve warm with a drizzle of vanilla poaching syrup and a light dusting of icing sugar.



**SERVES: 8 | PREP: 45 MIN | COOK: 60-70 MIN**

## INGREDIENTS

### Poached Fruit

1 cup (165g) seasonal fruit (stone fruit or pears) (approximately 2 peaches)

½ cup (110g) sugar

½ cup (125ml) water

1 tsp Queen Victoria Concentrated Vanilla Extract

1-2 tsp rum (optional)

### Cake

170g butter, softened

1 ½ cups (370g) full cream firm ricotta cheese, room temperature

Zest of ½ orange (1 tbsp)

2 tsp Queen Victoria Concentrated Extract

1 ½ cups (330g) caster sugar

3 large eggs

1 ½ cups (225g) plain flour

3 tsp baking powder

⅓ cup (35g) almond meal

1 tsp salt

1 ½ cups (185g) mixed berries, fresh or frozen

## METHOD

### Poached Fruit

1. Cut stone fruit or peeled and cored pears into eighths, set aside. Bring sugar and water to a boil in a small saucepan, mixing until sugar dissolves. Add stone fruit or pears, poaching fruits, Vanilla Extract and rum (if using) until just softened (about 10 minutes). Drain and set aside, reserving poaching syrup.

### Cake

1. Preheat oven to 180°C (fan forced), grease and line a 23cm round cake tin. In a stand mixer, cream butter until pale and creamy. Add ricotta, orange zest and Vanilla Extract and mix until smooth then add sugar and beat until light and fluffy. Add eggs one at a time until mixture is smooth. Sift in flour, baking powder, almond meal, salt and mix until just combined. Fold in 1 cup of the mixed berries, taking care not to crush berries.

2. Pour batter into prepared cake tin. Place poached stone fruit on top and scatter with remaining berries. Bake for 65 minutes or until an inserted skewer comes out clean. Check the cake at 45-50 minutes – if the berries on top are starting to darken too much, cover with foil to prevent further browning.

3. Allow to cool in tin for 15 minutes, then transfer to a wire rack or serving plate. Serve with a drizzle of poaching syrup and a light dusting of icing sugar.





# Easter Churro Bunny Cupcakes

Filled with Easter flavours, these adorable bunny cupcakes are perfect to bake with children and impress all of your guests.



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

## INGREDIENTS

### Cupcakes

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

### Cinnamon Sugar

½ cup (110g) caster sugar  
¼ tsp salt  
2 tsp ground cinnamon

### Churro Bunny Ears

½ cup (125ml) water

60g unsalted butter  
1 tbsp (40g) brown sugar (or white sugar)  
¼ tsp salt  
½ cup (75g) plain flour  
2 large eggs, at room temperature

1 tsp Queen Organic Vanilla Extract

Canola Oil Spray (or other neutral oil)

### Cream Cheese Icing

250g cream cheese  
3 tsp Queen Natural Vanilla Paste  
100g unsalted butter, softened  
2 ⅓ cups (400g) icing sugar

## 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, Vanilla and cinnamon 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. Set aside.

### Cinnamon Sugar

1. Mix together all ingredients in a bowl. Set aside

### Churro Bunny Ears

1. Preheat oven to 180°C (fan-forced). Line a baking tray with baking paper. Set aside.
2. In a medium saucepan, combine water, butter, brown sugar and salt. Place over medium-high heat until butter is melted and mixture starts to simmer. Add the flour and using a wooden spoon, mix

until no lumps remain. Reduce heat to low and cook mixture for 1 minute. Remove from the heat and allow to cool for 10 minutes.

3. Add one egg at a time to your dough mixture, mixing well in between. Transfer your dough to a piping bag fitted with a small star tip.

4. Pipe dough into churro ears on prepared trays, 5cm apart. Spray with oil spray, then bake for 18-20 minutes or until golden brown. Then turn off the oven and keep them in there for a further 10 minutes. Take the churros straight from the oven, spray again with oil spray, then toss them in the cinnamon mixture until well covered.

### Cream Cheese Icing

1. In the bowl of a stand mixer fitted with the paddle attachment, beat cream cheese until smooth.
2. Add Vanilla Paste and butter and mix until just incorporated.
3. Add icing sugar and mix on low until combined – do not over mix. Place into piping bag fitted with a large open star tip, pipe onto cupcakes and top with two churro ears.





# Choc Cherry Hazelnut Simnel Cake

We've given this classic Easter cake an update with rich chocolate ganache and sour cherries for a sophisticated finish.



**SERVES: 12 | PREP: 40 MIN | COOK: 90 MIN**

## INGREDIENTS

### Hazelnut Marzipan

2 large egg whites, lightly beaten

1 ⅓ cup (170g) hazelnut meal

100g caster sugar

⅓ cup (100g) icing sugar

### Cake

1 cup (250ml) sour cream

⅓ cup (80ml) water

2 tsp Queen Organic Vanilla Extract

1 ½ cups (225g) plain flour

¾ cup (80g) cocoa powder

1 ½ tsp baking powder

¼ tsp bicarbonate of soda

Pinch of salt

230g unsalted butter, softened

1 ⅓ cups (295g) firmly packed brown sugar

3 large eggs

1 cup (125g) morello/sour cherries

### Ganache

100g dark chocolate, chopped

100ml thickened cream

Cocoa powder, to dust

## METHOD

### Marzipan

1. Place hazelnut meal and sugars in the bowl of a food processor, blend until evenly mixed. Add egg whites and blend to a smooth paste. Wrap in cling wrap and place in the fridge for 30 minutes to firm up.

2. Roll the marzipan to 3-4mm thickness on a surface lightly dusted with icing sugar. Using the base of a 20cm cake tin as a stencil, cut into a circle. Roll remaining marzipan into 11 balls and place onto a baking tray lined with baking paper. Set aside.

### Cake

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

2. Combine sour cream, water, Vanilla Extract 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. Add cherries and mix to incorporate. Add a little over half of the batter to prepared tin and place the 20cm round of marzipan on top.

5. Spoon remaining batter on top and bake for 1 ¼ - ½ hour or until an inserted skewer comes out clean. Once cake is cooked, allow to cool in tin for 10 minutes before inverting onto a wire rack to cool completely.

6. In the final 10 minutes of cooking place marzipan balls into oven and allow to cook until slightly browned on top.

### Ganache

1. Place chocolate in a bowl. Set aside. Gently heat cream in a saucepan over a low heat until it reaches a simmer. Pour over chocolate and allow to sit for 3 minutes before stirring until smooth. Set aside to cool slightly.

2. Smooth ganache over the top of the cake, chill cake to slightly harden ganache before placing marzipan balls around the edge of the cake. Dust with cocoa powder before serving.





## Macaroon Easter Nests

With fragrant vanilla, bright raspberry and indulgent Nutella, this recipe is the perfect way to keep little hands entertained over the Easter holidays!



**SERVES:** 10 | **PREP:** 10 MIN | **COOK:** 20 MIN

### INGREDIENTS

1 cup sweetened condensed milk

1 large egg white

2 tsp Queen Natural Vanilla Paste

Pinch salt

3 ½ cups (260g) shredded coconut

1 cup Nutella or hazelnut spread

2 punnets (250g) fresh raspberries

40g freeze dried raspberries (optional)

Icing sugar, to decorate

### METHOD

1. Preheat oven to 160°C (fan-forced) and line a large baking tray with baking paper.

2. Combine sweetened condensed milk, egg white, Vanilla Paste and salt in a large bowl. Stir until well combined. Add shredded coconut and mix well.

3. Spoon two tablespoons of mixture into balls and place on baking tray. Gently flatten and indent middle with your thumb to make a nest shape.

4. Bake for 15-20 minutes until golden. Remove from oven and gently repress the middles to ensure enough space for the filling. Allow to cool for 5 minutes then transfer to a wire rack to cool completely.

5. To serve, dollop nutella in the middle of each nest and decorate with fresh and freeze dried raspberries, if using. Finish with a sprinkling of icing sugar. Store in an airtight container for up to 3 days.



# Lemon & Blueberry Crumble Cake

Moist, tender and studded with plump blueberries and zesty lemon, this not-too-sweet cake is the perfect brunch (or breakfast) cake that will have everyone asking for seconds.



**SERVES:** 10 | **PREP:** 30 MIN | **COOK:** 70 MIN

## INGREDIENTS

### Crumble

80g unsalted butter, melted

1 ¼ cups (190g) plain flour

⅓ cup (75g) caster sugar

Zest of 1 lemon

1 tbsp Milk (optional)  
\*see recipe notes

### Cake

2 cups (300g) plain flour

2 tsp baking powder

½ tsp salt

120g unsalted butter, softened

Zest from 2 lemons

¾ cup (165g) caster sugar

1 tsp Queen Concentrated Vanilla Extract

2 large eggs, room temperature

½ cup (125ml) buttermilk  
\*see note

¼ cup (60ml) fresh lemon juice

1 ½ cups (125g) fresh or frozen blueberries\*

Icing sugar, to dust

## METHOD

### Crumble

1. Place ingredients in a small bowl, mix to combine. Set aside.

### Cake

1. Preheat oven to 180°C (fan-forced). Grease and line the base and sides of a 20cm round cake tin.

2. Combine flour, baking powder and salt in a bowl. Set aside.

3. In the bowl of a stand mixer fitted with the paddle attachment, combine butter, lemon zest, sugar and Vanilla Concentrated Extract. Beat for 5 minutes or until light and fluffy. Add eggs one at a time beating until just incorporated.

4. Combine buttermilk and lemon juice. Add ⅓ of the flour mixture to the mixer, followed by ⅓ of the buttermilk mixture. Beat until just combined, then repeat with remaining ingredients. Fold through blueberries, then pour mixture into tin, and spread evenly. Top with crumble and bake for 1 hour 15 minutes or until an inserted skewer comes out with a few moist crumbs. If you feel your crumble topping is getting a bit to brown, cover with foil for the remaining cooking time.

5. Cool cake in a tin for 30 minutes before serving warm with a dusting of icing sugar, or allow to cool completely in a tin.





# Carrot Cake Cheesecake

This cheesecake is a truly decadent reinterpretation of classic flavours!



**SERVES:** 12 | **PREP:** 40 MIN | **COOK:** 55 MIN

## INGREDIENTS

### Crust

150g ginger snap or butternut biscuits

60g butter, melted

### Cheesecake

200g carrots, peeled, chopped (2 medium carrots)

1 tsp Queen Organic Vanilla Bean Paste

1 tsp ground cinnamon

¼ tsp ground nutmeg

Pinch of ground cloves

⅔ cup (160ml) thickened cream

500g cream cheese, cubed, room temperature

⅓ cup (75g) brown sugar, firmly packed

⅓ cup (75g) caster sugar

4 large eggs

### Pecan Praline

2 tbsp (40ml) water

1 tbsp Queen Glucose Syrup

⅓ cup (75g) caster sugar

¾ cup (90g) pecans, chopped

200g carrots, peeled, chopped

### Whipped Cream

600ml thickened cream

3 tbsp icing sugar

2 tsp Queen Organic Vanilla Bean Paste

## METHOD

### Crust

1. Place carrots in a small saucepan and cover with water, bring to a boil before reducing heat. Allow simmering for 20 minutes or until tender. Drain and set aside to cool.

2. Preheat oven to 150°C (fan-forced). Grease and line a 20cm round cake tin with baking paper.

3. Process biscuits into a fine crumb. Add butter and process to combine. Press mixture into the base of the prepared tin and refrigerate for 10 minutes.

4. Process cooled carrots, Vanilla Bean Paste, Cinnamon and spices until combined. With the motor running, slowly pour in the cream. Add cream cheese and process for 30 seconds or until smooth. Add sugars and process to combine. Add eggs and process until incorporated, do not over mix.

5. Pour over the chilled base and bake for 55 minutes or until center has a slight wobble. Turn off the oven and allow to cool with the door ajar for 1 hour. Remove from oven and allow to cool to room temperature before chilling overnight in the refrigerator.

### Pecan Praline

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

### Whipped Cream

1. Combine cream, sugar and Vanilla Bean Paste and whip to firm peaks. Top cheesecake with whipped cream and sprinkle crushed pecan praline to serve.





# Hot Cross Cinnamon Rolls

Traditional cross buns get a make over in this mouth-watering mash-up. Full of fragrant cinnamon and vanilla, this is the perfect treat to reinvent your Easter celebration.



**SERVES:** 12 | **PREP:** 30 MIN + RESTING | **COOK:** 25 MIN

## INGREDIENTS

### Dough

- 1 cup (250ml) full cream, lukewarm milk
- 1/3 cup (75g) sugar
- 2 1/4 tsp (7g) dried yeast
- 2 large eggs, room temperature
- 2 tsp Queen Organic Vanilla Extract
- 4 cups (600g) bread flour, extra for dusting
- 3/4 tsp salt
- 3 tsp ground cinnamon
- 2 tsp all spice or mixed spice
- 100g unsalted butter, soft
- 1 cup (160g) sultanas

Zest of 1 orange, or 1/2 cup candied citrus

### Filling

- 120g unsalted butter, softened
- 3/4 cup brown sugar, firmly packed
- 2 tbsp ground cinnamon

### Glaze

- 1/3 cup (75g) water
- 2 tbsp (40g) caster sugar

### Cream Cheese Icing

- 100g cream cheese, softened
- 60g unsalted butter, softened
- 3/4 cup (110g) icing sugar
- 1 tsp Queen Natural Vanilla Paste

## METHOD

### Dough

1. In a medium size bowl or jug, combine milk, sugar and yeast. Mix until well combined. Allow to sit in a warm spot until foamy (about 10-15 minutes). Add eggs and Vanilla Extract, mix to combine.
2. In the bowl of a stand mixer fitted the dough hook attachment, or in a large bowl, combine the flour, salt and spices. Add yeast mixture, mixing until just combined. Add sultanas and orange zest. Knead for 8 minutes until smooth and slightly sticky.
3. Transfer dough ball to a well-oiled bowl, cover with cling wrap and allow dough to rise in a warm place for 1-1 1/2 hours, or until doubled in size.

### Filling

1. Combine butter, brown sugar, cinnamon and vanilla extract in a bowl, mixing to create a spreadable mixture.
2. Place dough onto a well-floured surface and roll out into a 60cm x 40cm

rectangle (doesn't have to be exact). Spread filling over dough leaving a 1cm border around the edge of the dough.

3. Starting on the long end, tightly roll up the dough into a log. Slice log into 12 slices and place into a 33cm x 23cm (or similar size) baking tin. Cover pan and allow to rise in a warm place for 30-40 minutes or until doubled in size Preheat oven to 180°C (fan forced) then bake for 20-25 minutes.

### Glaze

1. While rolls are baking, combine sugar and water in a small saucepan and bring to the boil for 3-4 minutes. Brush glaze over rolls straight from the oven.

### Cream Cheese Icing

1. In a large bowl, mix together softened cream cheese and butter using a hand mixer or a whisk. Add icing sugar and Vanilla Paste, mix until combined. Place into piping bag fitter with a 1cm round tip and pipe crosses onto warm rolls.







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