



This  
*Winter*

A little Queen does wonders





## Warm yourself and the family up from the inside out!

As the balmy, warm days of Summer and Autumn start to turn into the chilly morning air of Winter, it's only right that we rug up in a blanket next to our loved ones, and tuck into some delicious, comforting bakes.

From the irresistible swoon of our New York Baked Cheesecake, to the indulgent richness of our Double Chocolate and Raspberry Pudding, we've got everything you'll need to keep your sweet tooth satisfied this Winter.

We hope you enjoy keeping out of the cold with these oh-so-sweet and super comforting desserts, as much as we enjoyed creating them!

*Queen*



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# Family OF VANILLA



## Family OF VANILLA



### ORGANIC VANILLA EXTRACT

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



### ORGANIC VANILLA EXTRACT

Made in the style of our first vanilla 120 years ago, this is our classic vanilla extract.

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



### 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.



### PURE VANILLA BEANS

These pure vanilla beans 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 EXTRACT

This single origin vanilla extract is made with prized vanilla beans from Madagascar, one of the greatest vanilla growing regions in the world.

**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.



### NATURAL VANILLA BEAN EXTRACT WITH SEEDS

This natural vanilla bean extract gives a classic vanilla flavour to your bakes with the addition of beautiful vanilla specks.

**USE** – Perfect for everyday cakes, slices and batter-based recipes.



### 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.

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# 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.



**Flourless Chocolate Cake**

# Flourless Chocolate Cake

There's no need for flour in this naturally gluten free chocolate cake. Ultra-fudgy, ultra-rich, ultra-delicious, this sinfully decadent dessert is a chocolate lovers dream.

**SERVES:** 10-12 | **PREP:** 20 MIN | **COOK:** 40 MIN

## INGREDIENTS

### Cake

240g unsalted butter, room temperature

500g dark chocolate, roughly chopped

1 cup caster sugar

7 eggs, room temperature

**1 tsp Natural Concentrated Extract**

**Vanilla Bean Whipped Cream**

**1 tsp Queen Organic Vanilla Bean Paste**

300ml Thickened cream

### Serve with:

Dusting of cocoa powder  
fresh berries

## METHOD

### Cake

**1.** Preheat oven to 160°C (fan-forced). Grease and line a 20cm round spring form cake tin with baking paper. Wrap outside of tin with two layers of foil, covering the underside and extending up the sides.

**2.** Combine butter and chocolate in a microwave safe bowl. Melt the butter and chocolate together over a simmering pot of water or in the microwave until completely smooth. Remove from the heat and allow to cool.

**3.** Beat the eggs and sugar together with a stand mixer, hand mixer or whisk until light, fluffy and almost tripled in size.

**4.** Add half of the cooled chocolate mixture to the egg mixture in, whisking until fully combined. Add remaining chocolate mixture and Vanilla Extract, mixing to combine.

**5.** Pour batter into prepared tin, then place the cake tin into a larger cake pan or roasting pan, half filled with boiling water. Bake for 40 minutes. It will still look undercooked at this stage, so don't worry, it will continue to set when chilled. Remove the cake from the oven and cool completely in the pan, then chill for 6 hours or overnight in the fridge. Carefully released the cake from the spring form tin and place on a serving plate and dust with cocoa. Serve with whipped vanilla bean cream and fresh berries.





**Monkey Bread**



# Monkey Bread

This cinnamon bun hybrid gives you the best part of the bun itself, the sweet, sticky centre! Served warm with a vanilla bean cream cheese glaze, this sweet bread is easy to assemble, and even easier to pull apart.



**SERVES:** 10-12 | **PREP:** 40 MIN + RESTING & PROOFING | **COOK:** 40 MIN

## INGREDIENTS

### Dough

2 tbsp (40g) unsalted butter, melted  
1 cup (250ml) milk, warm  
1/3 cup (80ml) water, warm  
**1 tsp Queen Natural Vanilla Paste**  
2 tsp sugar  
2 1/4 tsp (7g) instant yeast  
3 1/4 cups (490g) plain flour, and extra for work surface  
1 tsp salt  
Neutral oil to grease bowl (canola, vegetable or grapeseed)

### Cinnamon Coating

140g unsalted butter, melted, extra for greasing  
1 tbsp ground cinnamon  
1 cup (220g) firmly packed brown sugar fresh berries

### Glaze

100g cream cheese, at room temp  
60g unsalted butter, at room temp  
1/2 cup (75g) icing sugar, sifted

### 1-2 tsp Natural Vanilla Paste

## METHOD

### Dough

1. Preheat oven to lowest heat setting (approx. 50°C)
2. In a large measuring cup/bowl, mix together melted butter, milk, water, sugar, and yeast.
3. This step can be done in a stand mixer with a dough hook (see recipe notes at the bottom on recipe), or by hand. Mix flour and salt together in a bowl and make a well in the centre. Add the milk mixture and Vanilla Paste, then using a wooden spoon or spatula, stir until the dough becomes shaggy and is difficult to stir. Turn it out onto a lightly floured work surface and begin to knead until the dough is smooth, about 10 minutes.

4. Coat a large bowl with oil, place dough into bowl, then cover with cling wrap and allow to rise for 30-45 minutes or until doubled in size.

### Cinnamon Coating

1. To assemble, grease a 25cm bundt pan or baking dish generously with butter.
2. Melt the butter in a saucepan (or microwave), then set aside.

3. Roll dough to about 3cm thick, then cut into pieces and roll into balls.
4. In a separate medium bowl, mix cinnamon and sugar. Spoon 2 tbsp of melted butter into the prepared tin, then sprinkle over 2 tbsp of sugar mixture into prepared tin.
5. Dunk dough balls into the remaining melted butter, let the excess drain off, then roll them in cinnamon sugar. Place balls haphazardly into the tin. Tip any leftover sugar and butter over the dough.

6. Cover with cling wrap then place back into warm oven/warm place 30 minutes, or until dough no longer springs back when you poke it.

7. Heat the oven to 160°C (fan forced). Bake for 35-40 minutes, or until well risen and golden. Let the monkey bread cool for 10 minutes while you make the glaze.

### Glaze

1. Whisk together cream cheese and butter until smooth. Add the sugar and Vanilla Paste, mixing to combine. Turn the monkey bread onto a serving plate and drizzle with glaze to serve.



**Classic Vanilla Slice**

# Classic Vanilla Slice

A classic Vanilla Slice recipe with silky smooth custard and crisp puff pastry, this is a true Aussie favourite!

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

## INGREDIENTS

### Slice

2 sheets frozen puff pastry  
1 cup (220g) caster sugar  
1/3 cup + 1/4 cup (90g) corn flour  
1/3 cup (50g) custard powder  
3 cups (750ml) milk  
1 cup (250ml) pure cream  
60g butter

### 2 tsp Queen Concentrated Vanilla Extract

3 egg yolks

### Icing

1 1/2 cups (225g) pure icing sugar, sifted  
2 tbsp (40ml) milk

### 1/2 tsp Queen Concentrated Vanilla Extract

## 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. Place another piece of baking paper down, then place another baking tray on top to prevent pastry rising. 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 cooled. 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 Extract and whisk until butter is melted and mixture is smooth. Remove pan from heat, then whisk in egg yolks until combined.

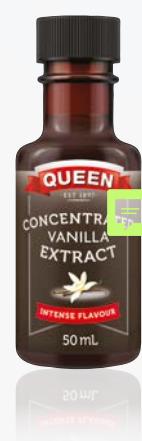
**4.** Spread vanilla custard over pastry in tin, then place the second pastry on top (top side down) and allow to cool.

### Vanilla 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.

### Tips

- To ensure your vanilla slice sets properly, be sure to boil the custard for at least a minute, stirring constantly.
- Set in fridge for at least 6 hours (preferably overnight) before slicing.
- Some thickened creams have gelatine, look for one that has thickeners instead.





**Rich Chocolate Mud Cake**

# Rich Chocolate Mud Cake

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

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



## INGREDIENTS

### Cake

- 1 tsp instant coffee
- 1 cup (250ml) water
- 250g unsalted butter, cubed
- 200g chocolate (white, milk or dark)
- 2 cups (440g) caster sugar
- 4 large eggs, lightly beaten
- 2 tbsp (40ml) vegetable oil
- ½ cup (125ml) full cream milk

### 3 tsp Queen Organic Vanilla Bean Paste

- 1 cup (150g) self-raising flour, sifted
- 1 cup (150g) plain flour, sifted
- ½ cup (60g) cocoa, sifted (replace with same amount of plain flour if making white choc mud cake)
- ½ tsp bicarbonate of soda

### Ganache

- 150g dark chocolate, chopped
- 150ml thickened cream
- Cocoa powder, to dust

## METHOD

### Cake

1. Preheat oven to 160°C (fan forced). Grease and line the base and sides of a 20cm deep round cake tin with baking paper. Set aside.
2. Combine coffee and water in a medium saucepan over a low heat. Add butter, chocolate and sugar stirring occasionally until mixture is smooth. Set aside to cool completely.
3. Combine eggs, vegetable oil, milk and Vanilla Bean Paste in a jug. Add to cooled chocolate mixture, mixing until just combined.
4. Sift remaining ingredients into a large bowl, mixing to combine. Make a well in the centre and pour in chocolate mixture, stirring to combine. Pour into prepared tin and bake for 1 hour 15-20 minutes or until an inserted skewer comes out clean. Allow to cool in tin for 10 minutes before inverting onto a wire rack to cool completely.

### Ganache

1. Place chopped chocolate into a small, heat proof bowl, set aside. Melt cream in a small saucepan over medium heat until just simmering.
2. Remove from heat and pour over chocolate. Allow to sit for 3-4 minutes, before mixing until smooth.
3. Allow to come to room temperature before placing in the fridge until it is a spreadable consistency. Spread over top of cake and dust with cocoa powder to serve.



Choux Bun

# Choux Bun

by Emelia Jackson

Emelia Jackson's Choux Bun recipe is the perfect to practice your pastry skills on, with simple tips from the expert herself along the way.

**SERVES:** 6 | **PREP:** 30 MIN | **COOK:** 30-45 MIN

## INGREDIENTS

### Sablage

50g caster sugar

50g unsalted butter

50g plain flour

**1 tsp Organic Vanilla Extract 50ml**

### Choux pastry

100g unsalted butter

225g water

5g salt

180g plain flour

265g whole eggs

**1 tsp Organic Vanilla Extract 50ml**

### Vanilla Creme Diplomat

250g full cream milk

50g caster sugar

2 egg yolks

3 tablespoons cornflour

25g butter

**1 tablespoon Vanilla Bean Paste 140g**

125g thickened cream

125g double cream

## METHOD

**Sablage:** Adding this gives a professional finish to your Choux buns.

**1.** Mix all of the ingredients together to a paste like consistency. Roll between two sheets of baking paper until ¼ cm thick.

**2.** Set in the freezer until ready to use.

### Choux pastry

**3.** Preheat the oven to 160°C.

**4.** In a saucepan, combine the butter, water, vanilla, sugar and salt. Bring to a rapid boil before adding in the plain flour.

**5.** Cook this roux for 5-7 minutes or until a thick crust forms at the base of the saucepan. This ensures that the flour is well hydrated and you will achieve the best/most consistent results.

**6.** Transfer the hot roux to the bowl of a stand mixer and using the paddle attachment, mix on medium speed until all of the steam dissipates. This ensures that any excess moisture that could weigh down the choux evaporates and you are left with the lightest pastry.

**7.** Transfer to a piping bag fitted with a round 1cm nozzle.

**8.** Bake at 160°C for 30-45 minutes or until a deep, caramelized colour. Do not open the door before the 30 minute mark because releasing the steam risks collapsing the pastry.



### Vanilla Creme Diplomate

**9.** In a saucepan, heat the milk until simmering.

**10.** In a bowl, whisk together the caster sugar, egg yolks, corn flour and vanilla bean paste. Pour over the simmering milk and whisk to combine. Return the mixture to the pan and bring up to the boil, cooking for 2-3 minutes or until thickened. Remove from the heat and add in the butter.

**11.** Cover the custard with cling film so that the cling is touching the surface and Allow to cool completely in the fridge.

**12.** Whisk together the thickened and double cream until soft, billowing peaks form, being careful not to overwhip it otherwise the creme diplomate will become grainy.

**13.** Take the cooled custard out of the fridge and give it a whisk to loosen before folding in the whipped cream. Transfer to a piping bag fitted with a star nozzle ready to fill the choux buns.

### Assembly

**14.** Slice off the top off the choux bun with a small, serrated knife and pipe in the luscious cream diplomate. Top with the lid and enjoy while fresh.



**Flourless Orange & Almond Cake**



# Flourless Orange & Almond Cake

You won't miss the flour in this delicious Orange and Almond Cake served with decadent vanilla bean cream. The irresistible orange is perfectly combined with sweet almond flavours to warm you up in winter.

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



## INGREDIENTS

### Cake

2 navel oranges

6 large eggs

**2 tsp Queen Organic Vanilla Extract**

**1 tsp Queen Almond Extract**

220g caster sugar

250g almond meal

1 tsp baking powder

50g flaked almonds

### Vanilla Bean Cream

200ml thickened cream

**2 tsp Natural Vanilla Paste**

Extra icing sugar,  
for dusting

## METHOD

### Cake

**1.** Wash the oranges, cut off each of the ends and discard. Place the oranges into a large pot and cover with boiling water. Simmer for 40 minutes, discard the water, refill and boil for another 40 minutes. Repeat once more for a total of 3 times (2 hours), then remove the oranges from the water and allow to cool completely.

**2.** Preheat the oven to 160°C (fan-forced). Grease and line the base and sides of a 20-22cm round cake tin with baking paper and set aside.

**3.** Chop the cooled oranges into pieces (removing any seeds) and place into a food processor or blender. Process until completely smooth. Set aside.

**4.** In the bowl of a stand mixer fitted with a whisk attachment or using a hand mixer, beat the eggs and caster sugar in a large bowl until pale.

**5.** Add almond meal, orange puree, Vanilla Extract, Almond Extract and baking powder, mixing to combine. Pour the mixture into the prepared tin and sprinkle over almonds.

**6.** Bake for 80 minutes or until skewer inserted into the middle comes out with just a few crumbs on it. Allow to cool completely in the tin. Dust with icing sugar just before serving.

### Vanilla Bean Cream

**1.** Whip cream, Vanilla Natural Paste and icing sugar to firm peaks.



**Banana Caramel Upside  
Down Cake**

# Banana Caramel Upside Down Cake

Take your bananas up a notch with this caramelised, cinnamon scented upside-down cake! The irresistible brown sugar glaze transforms this retro classic into a modern favourite.

**SERVES:** 12 | **PREP:** 30 MIN | **COOK:** 70 MIN



## INGREDIENTS

### Topping

150g ( $\frac{3}{4}$  cup, softly packed) brown sugar

75g butter, diced

4 medium (about 170g each, with skin) ripe bananas, peeled & cut lengthways

### Cake

125g butter, at room temperature

$\frac{3}{4}$  cup, firmly packed (165g) brown sugar

**1 tsp Queen Organic Vanilla Extract**

2 eggs

275g (1 cup) mashed very ripe banana

185g (1  $\frac{1}{4}$  cups) plain flour

1  $\frac{1}{2}$  tsp baking powder

2 tsp ground cinnamon

$\frac{1}{2}$  tsp bicarbonate of soda

## METHOD

### Topping

**1.** Preheat oven to 160°C (fan-forced). Grease and line a 20cm round cake tin.

**2.** Combine sugar and butter in a small saucepan over medium-low heat, stirring frequently until sugar dissolves and starts to bubble. Simmer for 15 sec without stirring. Pour into prepared tin, spread to cover base then set aside to cool slightly.

**3.** Arrange bananas in tin over sugar mixture, cutting to fit when necessary.

### Cake

**1.** Beat butter, sugar and Vanilla until pale and creamy, scraping down sides when necessary. Add eggs one at a time, beating after each addition until well combined.

**2.** Use a fork to mash bananas on a plate. Add to butter mixture and beat on low to combine. Sift together flour, baking powder, cinnamon and bicarbonate of soda. Add to banana mixture and beat on lowest speed until just combined.

**3.** Spoon mixture into prepared tin and smooth surface with back of a metal spoon, making a shallow well in centre.

**4.** Bake for 70 minutes or until an inserted skewer comes out clean. Stand in tin for at least 10 minutes before turning onto a serving plate or cake stand with a lip.



**Giant Double Chocolate  
Chip Cookies**

# 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,  
room temperature

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 corn (24g) 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.





**Vanilla Pound Cake**

# Vanilla Pound Cake

by Emelia Jackson

A simple yet delicious vanilla pound cake served with Vanilla Chantilly and Macerated Raspberries.

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



## INGREDIENTS

### Pound Cake

300 grams unsalted butter, softened

425 grams caster sugar

**1 tbsp Organic Vanilla Extract**

4 whole eggs

½ tsp salt

½ tsp baking powder

80 grams sour cream

300 grams plain flour

### Vanilla Chantilly

150 grams thickened cream

**1 tsp Vanilla Bean Paste**

2 tbsp icing sugar mixture

Macerated Raspberries

1 punnet raspberries

1 ½ tbsp caster sugar

**1 tsp Organic Vanilla Extract**

## METHOD

### Pound Cake

**1.** Preheat oven to 160°C degrees.

**2.** In the bowl of a stand mixer fitted with the paddle attachment, mix together the butter, sugar and vanilla until light, creamy and fluffy.

**3.** Add in the eggs, salt, baking powder and sour cream and mix to combine.

**4.** Add in the flour and mix until just combined.

**5.** Pour the batter into an oiled and floured loaf tin and bake for 1 hour - 1.5 hours or until a skewer comes out cleanly.

**6.** Allow to cool for 10 minutes before turning out to cool completely.

### Vanilla Chantilly

**1.** Mix all ingredients together and whisk until thickened.

**2.** Macerated Raspberries

**3.** Mix all ingredients together and set aside for 30 minutes - 1 hour or until the juices are extracted from the raspberries.

**4.** Serve a slice of cake, with a rocher of cream and raspberries.



**Double Chocolate & Raspberry  
Self Saucing Pudding**



# Double Chocolate & Raspberry Self Saucing Pudding

Rich, fudgy and oh-so saucy, this naughty pudding is the ultimate winter comfort food.

**SERVES:** 8-10 | **PREP:** 25 MIN | **COOK:** 50-55 MIN



## INGREDIENTS

### Pudding

Melted butter, to grease  
225g (1 ½ cups) self raising flour  
220g (1 cup, firmly packed) brown sugar  
55g (½ cup) cocoa powder, sifted  
100g good-quality dark chocolate (45% cocoa), coarsely chopped

### 2 tsp Queen Vanilla Bean Paste

250ml (1 cup) milk  
125g butter, melted & cooled  
2 large eggs  
100g frozen raspberries  
Icing sugar, to sprinkle  
Thickened cream or vanilla ice cream, to serve

### Chocolate sauce

220g (1 cup, firmly packed) brown sugar  
40g (⅓ cup) cocoa powder  
440ml (1 ¾ cups) boiling water

## METHOD

### Pudding

1. Preheat oven to 180°C (160°C fan-forced). Grease a 2.5-litre (10-cup) capacity ovenproof dish with melted butter. Place dish on a tray lined with baking paper.
2. Combine flour, sugar and cocoa powder in a large bowl. Add chopped chocolate and stir to combine.
3. Put Vanilla Bean Paste, milk, butter, and egg in a separate medium bowl or jug and use a fork to whisk until well combined. Add to flour mixture and use a spatula to mix until just smooth and well combined. Gently fold through frozen raspberries. Pour batter into greased dish and use a metal spoon to smooth.

### Chocolate sauce

1. To make the chocolate sauce, sift together sugar and cocoa powder in a separate bowl. Sprinkle evenly over surface of batter in the dish. Gradually pour boiling water over the back of a spoon to cover sugar and cocoa.
2. Bake in preheated oven for 50-55 minutes or until a cake-like topping forms over chocolate sauce. A skewer inserted halfway down into center of pudding will come out clean when ready.
3. Allow to cool for 3 minutes before sprinkling with icing sugar. Serve in scoops with cream or ice cream.



Bee Sting Cake

# Bee Sting Cake

This double layered brioche cake is oozing with a thick, rich vanilla custard and finished with crunchy honeyed almonds. The sweetest bee sting you've ever had, guaranteed!



**SERVES:** 10-12 | **PREP:** 40 MIN + CHILLING + RISING | **COOK:** 40 MIN

## INGREDIENTS

### Custard

2 cups (500ml) full cream milk

### 4 tsp Queen Vanilla Bean Paste

6 large egg yolks  
(approx. 110g)

½ cup (110g) caster sugar

1/3 cup (50g) corn flour

45g butter, room temperature

### Brioche

½ cup (125ml) lukewarm milk

¼ cup (55g) caster sugar

1 ½ tsp dried yeast

2 cups (300g) plain flour

50g unsalted butter, softened

### 1 tsp Queen Vanilla Bean Paste

2 large egg yolks

1 large egg

### Topping

70g unsalted butter

¼ cup (55g) caster sugar

2 tbsp honey

1 tbsp thickened cream

1 cup (120g) flaked almonds

## METHOD

### Custard

**1.** Place milk, and Vanilla Bean Paste in a large saucepan over a low heat and bring to a simmer. Remove from heat and set aside.

**2.** Combine egg yolks, sugar and corn flour in a large bowl and whisk to form a thick paste. Add a few tablespoons of warm milk mixture to thin out the mixture if necessary.

**3.** Slowly add half a cup of milk at a time to the egg mixture while whisking. Continue until all the milk has been added. Pour mixture back into saucepan over a low heat and bring to the boil, stirring constantly. Once mixture starts to boil, keep mixing for 1 minute and then remove from the heat and pour into a clean bowl.

**4.** Place a piece of cling wrap directly over the pastry cream and allow to cool for 30 minutes before whisking through butter. Allow to cool completely, before refrigerating until chilled.

### Brioche

**1.** In the bowl of a stand mixer fitted with dough hook attachment, combine milk, sugar and yeast and allow to sit until foamy. Add remaining ingredients and mix on low for 1 minute, before increasing the speed and mixing for a further 5 minutes. Place cling over mixer bowl and allow dough to rise for 1 hour or until almost doubled.

**2.** Grease and line the base and sides of a deep 20cm round cake tin. Turn dough out onto a lightly floured bench and knead for 4 minutes, adding more flour if needed. Press into the base of prepared tin, ensuring dough covers the base of the tin. Allow to rise in a warm place for 30 minutes.

### Topping

**1.** Preheat oven to 180°C (fan forced). Prepare topping at the start of the second rise. Place all ingredients excluding flaked almonds in a medium saucepan over a low to medium heat until butter melts and mixture starts to simmer, cook for 1 minute until slightly thickened, do not brown. Remove from the heat and add flaked almonds, stirring well to combine. Set aside to cool.

**2.** Spoon almond topping over risen dough, do not worry about spreading the almond mixture as it will flatten out during baking. Bake for 25-30 minutes until golden. Allow to cool for 10 minutes in tin, before transferring to a wire rack to cool completely.

**3.** Slice cake in half and spread custard over the base of the cake. Place top half on top of custard.



**Vanilla Rosette Cupcakes**

# Vanilla Rosette Cupcakes

by Emelia Jackson

Topped with the creamiest of vanilla icing, these cupcakes are a vanilla lovers dream!

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



## INGREDIENTS

### Cupcakes

80 grams unsalted butter

$\frac{3}{4}$  cups milk

**2  $\frac{1}{2}$  tsp Organic Vanilla Extract**

3 tbsp vegetable oil

3 eggs at room temperature

1 cup caster sugar

1  $\frac{1}{2}$  cups cake or plain flour

1  $\frac{3}{4}$  tsp baking powder

### Buttercream Icing

200 grams unsalted butter, softened

400 grams icing sugar mixture

**3 tsp Vanilla Bean Paste**

Pinch of salt

1-2 tbsp cream

## METHOD

### Vanilla Cupcakes

**1.** Preheat the oven to 180°C and line a cupcake tin with wrappers.

**2.** In a saucepan, melt together the butter, milk, vanilla and oil and set aside to cool completely.

**3.** In a stand mixer, whisk the eggs and sugar together until light and fluffy, and tripled in volume.

**4.** Sieve together the dry ingredients and fold through the aerated egg mixture. Mix in the cooled wet ingredients and stir together until just combined.

**5.** Fill the cupcake cases  $\frac{3}{4}$  of the way full and bake for 15 minutes or until golden brown and springs back when touched. Allow the cupcakes to cool completely before piping the buttercream.

### Buttercream Icing

**1.** For the buttercream, combine all ingredients except the cream together in the bowl of a stand mixer fitted with a paddle attachment.

**2.** Mix until light and fluffy and the icing sugar has completely dissolved.

**3.** Add in 1-2 tablespoons of cream (or milk) and mix until combined. The cream will help lighten the texture of the icing.

### Piping nozzles:

Wilton 1M - rosettes



**New York Baked  
Vanilla Cheesecake**

# New York Baked Vanilla Cheesecake

If there's one dessert that makes people swoon, it's a New York baked vanilla cheesecake. Give your next one the Queen Vanilla treatment with a dash of our Vanilla Bean Paste, the taste will keep them coming back for more!

**SERVES:** 10 | **PREP:** 30 MIN | **COOK:** 75 MIN



## INGREDIENTS

### Biscuit Base

250g digestive biscuits, finely crushed

125g butter, melted

### Cheesecake Filling

900g cream cheese, softened  
1 ½ cups (220g) caster sugar

### 1 tbsp (20g) Queen Vanilla Bean Paste

1 lemon, zested & juiced (approx. 45ml juice  
1 tbsp zest)

3 tbsp (36g) plain flour

4 large eggs

1 cup (250ml) sour cream

### Berry Coulis

300g frozen raspberries

⅓ cup (75g) caster sugar

¼ cup (60ml) water

1 tbsp (20ml) lemon juice

Fresh berries, to serve

## METHOD

### Base

**1.** Preheat oven to 180°C (fan forced). Combine butter and crushed biscuits, mixing to combine. Press into a 23cm springform pan lined with baking paper. Chill until cheesecake mixture is prepared.

### Filling

**1.** In a separate large bowl, beat cream cheese, sugar, Vanilla Bean Paste, lemon juice and zest until smooth and well combined. Sift in flour and mix until combined. Add eggs one at a time, beating after each addition. Fold in sour cream until smooth.

**2.** Remove prepared base from refrigerator and pour cheesecake mixture into tin. Place in oven and reduce temperature to 140°C (fan forced) and bake for approximately 75-90 minutes or until cheesecake filling just wobbles. Turn oven off and allow to cool completely in the oven (2-3 hours). Transfer to the refrigerator and chill overnight.

### Berry Coulis

**1.** In a small saucepan, combine water, sugar, lemon juice and raspberries over low heat and stir until sugar has dissolved and berries have softened. Puree with a stick blender or food processor until smooth then pour through a mesh strainer, pushing through raspberries. Pour over chilled cheesecake and top with fresh berries to serve.



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