



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

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.



MADAGASCAN VANILLA BEAN EXTRACT

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

USE – You'll love its distinctly woody and rich flavour in creamy desserts and baking.



NATURAL VANILLA BEAN EXTRACT WITH SEEDS

This natural vanilla bean extract gives a classic vanilla flavour.

USE – Perfect for everyday cakes, slices and batter-based recipes as well as the attractive appearance of vanilla bean seeds.





Classic Queen Vanilla Slice

Classic Queen Vanilla Slice

A classic Vanilla Slice recipe with silky smooth custard and crisp puff pastry, this is sure to be a crowd 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 Madagascan Vanilla Bean Extract

3 egg yolks

Icing

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

1/2 tsp Queen Madagascan Vanilla Bean 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 Madagascar Vanilla Bean Extract

- 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 Extract 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.



**Cinnamon Doughnut
Baby Cakes**

Cinnamon Doughnut Baby Cakes

A batch of these tender little cakes, coated in sugar and spice, will disappear from your kitchen so fast - it's like magic!

SERVES: 48 | **PREP:** 15 MIN | **COOK:** 12 MIN



INGREDIENTS

Doughnut

1 $\frac{3}{4}$ cup (260g)
plain flour
1 $\frac{1}{2}$ tsp baking powder
 $\frac{1}{2}$ tsp ground cinnamon
 $\frac{1}{2}$ tsp salt

2 tsp Queen Organic Vanilla Bean Paste

80g butter, melted
 $\frac{3}{4}$ cup + 3 tsp (175g)
caster sugar
1 large egg
 $\frac{3}{4}$ cup (180ml) milk

Coating

60g butter, melted
 $\frac{1}{2}$ tsp ground cinnamon
90g caster sugar

METHOD

Doughnut

1. Preheat oven to 190°C (fan forced). Grease two 24 cup mini muffin trays.
2. Sift together flour, baking powder, cinnamon and salt. In a separate bowl, mix together Vanilla Bean Paste, butter, sugar, egg and milk. Add wet ingredients to dry ingredients, and mix until just combined.
3. Spoon 1 round teaspoon of the mixture into each cup of the prepared muffin trays, and bake for 10-12 minutes - until cooked through.
4. While muffins are still warm, brush tops with butter and dust with sugar & cinnamon.



**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 Extract 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 Organic
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.



**Chocolate Nutella
Mousse Tart**

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 + CHILLING | **COOK:** 25 MIN



INGREDIENTS

Hazelnut Crust

1 ½ cups (225g) plain flour

1 ½ cups (150g) hazelnut meal (or almond meal)

½ cup (75g) icing sugar

190g unsalted butter, chilled, cut into cubes

½ tsp salt

1 tsp Queen Vanilla Bean Paste

2 large egg yolks

Nutella Mousse

1 tsp Queen Organic Vanilla Extract

1 tbsp 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

Ganache

120g dark cooking chocolate

½ cup (125ml) thickened cream

½ cup (60g) hazelnuts

METHOD

Hazelnut Crust

1. Process flour, hazelnut meal (or almond meal if using), butter and icing sugar in food processor (see tip) 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. 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 Extract and gelatine mixture. Continue to whip until combined.

3. 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 slightly (will take about 30-45 minutes in the fridge to be a nice consistency for spreading on the tart).
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.

Tip

- If you do not have a food processor, simply use your fingers to cut / break up the dough until you get a sandy consistency. A few chunks of butter is absolutely fine!



**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 Madagascar Vanilla Bean Extract

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 Extract, 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 Madagascan Vanilla Extract with Seeds

6 large egg yolks
(approx. 110g)

½ cup (110g) caster sugar

⅓ 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 Natural Vanilla Bean Extract with Seeds

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 Extract 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.



Sour Cream Apple Slice

Sour Cream Apple Slice

A soft vanilla bean cake topped with sour cream and studded with juicy apple. You'll have no trouble finding taste testers for this delightful cake.

SERVES: 18 | **PREP:** 10 MIN | **COOK:** 35 MIN



INGREDIENTS

Base

½ cup (75g) self-raising flour

½ cup (75g) plain flour

⅔ cup (150g) caster sugar

2 tsp Queen Madagascar Vanilla Bean Extract

1 egg

100g butter, melted

¼ cup (60ml) milk

Topping

200g sour cream

400g tinned sliced apple

1 tsp Queen Organic Vanilla Bean Paste

2 eggs

METHOD

Base

1. Preheat oven to 160°C (fan forced). Line a 19cm x 29cm lamington tray with baking paper.

2. In a large bowl, combine flours, sugar, vanilla extract, egg, butter and milk. Stir to combine. Bake for 10 minutes. The cake won't be fully cooked at this stage.

Topping

1. While cake is cooking, combine sour cream, apples, Vanilla Bean Paste and eggs in a bowl and stir to combine. Spoon evenly over cake mixture and return to the oven for 20-25 minutes.

2. Sprinkle cinnamon over top of cooked cake and allow to cool before refrigerating for 2 hours until cold.



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 Extract, 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 Natural Vanilla Bean Extract with Seeds

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 Extract 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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