

QUEEN

-EST 1897-

THIS
Christmas

A LITTLE QUEEN DOES WONDERS





It's Christmas Season

Christmas is just around the corner and what better way to bring the family together than by spreading the holiday cheer with delicious festive baking.

This year we have featured a selection of Queen recipes with festive flavours and helpful tips to bring the joy of baking to all your loved ones.

From all of us here at Queen, we wish you and your family a safe and happy festive season.

Thank you for joining us on your baking journey!

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.



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.



BEST EDIBLE GIFTS FOR
Christmas

Gifting something home baked is such a personal way to say thank you and spread the Christmas cheer. From school teachers and colleagues to nurses and favourites aunts, we've got an edible gift worthy of every loved one in your life!

1. CLASSIC QUEEN RUM BALLS

These Rum balls are on everyone's wish list come Christmas. A true classic that will never go out of style, we've given ours the Queen touch with a hint of vanilla, orange and cinnamon. Go to [page 19](#) and whip up a batch in ten minutes flat for any last minute gifts.

2. GINGERBREAD COOKIES

Easy to make and packed with festive spices, gingerbread is such a versatile Christmas recipe. In [page 13](#), we have our favourite recipe to keep them on hand for when the neighbours pop over, or let the kids decorate a batch for their favourite school teacher.

3. MERINGUE WREATHS

These delicate pastel wreaths look absolutely beautiful, but couldn't be easier with a little help from our Meringue & Pavlova Powder Mix follow the recipe on [page 17](#).

4. GINGERBREAD MARSHMALLOW SLICE

With three layers of festive flavours, this Christmas slice takes a little extra effort but is **so** worth it for the end result. Go to [page 16](#) to make this recipe that will get everyone in joyful spirits.



5. CHRISTMAS TREE SUGAR COOKIES

A good sugar cookie recipe is a baking staple for personalised gifts; in [page 12](#) you will find Christmas trees, but the decorating options are endless! Keep a packet of our Buttercream Icing in the pantry for a great Christmas hack.



6. PEPPERMINT OREO FUDGE

Get a head start on your Christmas gifts with a big batch of this easy microwave fudge in [page 18](#). Stored in an airtight container, it will keep for 2 weeks in the fridge or up to three months in the freezer.



7. CHOCOLATE SALAMI

Speaking of unique gifts, have you ever tried chocolate salami? Originating from Italy, this no-bake treat is easy to make in bulk for Christmas gifts. We used pistachios, hazelnuts and crystallised ginger, but feel free to personalise the recipe on [page 24](#) with whatever you have on hand.



8. SLICE & BAKE COOKIES

This quick and easy cookie dough can be customised with all your favourite inclusions! From beautifully simple and fragrant Vanilla Bean, to the extra festive cranberry and white chocolate, they're guaranteed to be delicious. Head to [page 22](#) to slice and bake just in time for gifting (or cookie cravings)!



9. BROWN BUTTER MAPLE PECAN SNOW BALL COOKIES

Who said you can't have snow in this Aussie summer heat? This 'snowy' Christmas classic on [page 20](#) is made even more moreish with the addition of nutty brown butter and pure maple syrup.



10. MICROWAVE BAILEYS MALTESER FUDGE

We just HAD have to two fudge recipes on this list, because let's face it, who doesn't love the gift of fudge! Especially if said fudge is hiding a generous splash of Baileys and topped with crisp Maltesers. Go to [page 21](#) and find this recipe that has received a few "best fudge ever" claims from those who have tried it. But, we'll let the fudge do the talking.



Pavlova Cupcakes

The divine combination of meringue, fresh whipped cream and berries need not be limited to special occasions - these pavlova cupcakes are the perfect way to enjoy this classic flavour combo everyday!



SERVES: 12 | **PREP:** 30 MIN + COOLING | **COOK:** 80 MIN

INGREDIENTS

Mini Pavlovas

Queen Meringue & Pavlova Powder Mix

1 tsp Queen Organic Vanilla Bean Paste

Cupcakes

100g unsalted butter, softened

185g caster sugar

2 tsp Queen Organic Vanilla Extract

2 large eggs

1 ½ cup (200g) self-raising flour, sifted

½ cup (125ml) milk

1 ¼ cup (150g) frozen raspberries

To finish

300ml thickened cream

1 tsp Queen Vanilla Bean Paste

½ cup passion fruit pulp (approx. 3 passion fruit)

1 cup (125g) fresh raspberries

METHOD

Mini Pavlovas

1. Prepare Meringue & Pavlova mix as per pack directions adding 1 tsp Vanilla Bean Paste. Preheat oven to 100°C (fan forced). Line 2 baking trays with baking paper, securing with a small amount of meringue mixture under corners. Place mixture into a piping bag, then pipe 5-6cm meringues. Use a teaspoon to hollow out the middle. Bake for 1 hour. Allow to cool.

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 Extract 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 5-6 frozen raspberries and ¼ cup of batter to each cupcake case. Top with a sprinkle of white chocolate chips. Bake for 18-20 minutes. 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.

4. Add 5-6 frozen raspberries and ¼ cup of batter to each cupcake case. Top with a sprinkle of white chocolate chips. Bake for 18-20 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.

TO FINISH

Whip cream to firm peaks. Dollop cream onto each cupcake, top with mini Pavlova followed by another small dollop of cream. Top with fresh raspberries & passionfruit.



Boozy Baileys Trifle with Chocolate Guinness Cake

Our Boozy Baileys Trifle is an indulgent adults-only treat! Made with rich layers of Guinness chocolate cake, a deliciously boozy Baileys mousse and topped with vanilla bean cream and fresh raspberries, this trifle is a true Christmas show-stopper.



SERVES: 12-14 | **PREP:** 50 MIN + CHILLING | **COOK:** 55 MIN

INGREDIENTS

Jelly

- 1 x 85g sachet raspberry jelly
- 125g raspberries
- 200g strawberries

Guinness Chocolate Cake

- 1 cup (250ml) Guinness Beer
- 250g unsalted butter
- $\frac{2}{3}$ cup (80g) cocoa powder
- 1 $\frac{3}{4}$ cups (385g) caster sugar
- 2 large eggs
- 1 tsp Queen Organic Vanilla Extract
- 150ml buttermilk
- 2 cups (300g) plain flour
- 2 tsp bicarbonate of soda
- $\frac{1}{2}$ tsp baking powder

Baileys Mousse

- 2 tsp Queen Gelatine Powder
- $\frac{1}{4}$ cup boiling water
- $\frac{1}{2}$ cup (110g) caster sugar
- $\frac{1}{4}$ cup (30g) cocoa powder
- 1 $\frac{1}{2}$ cup (375ml) thickened cream, cold
- $\frac{1}{2}$ cup (125ml) Baileys Irish Cream, cold
- 1 tsp Queen Organic Vanilla Bean Paste

Baileys Caramel

- $\frac{1}{3}$ cup caramel, homemade or store bought *see note
- 1 tbsp Baileys

To finish

- 4 tbsp (80ml) Baileys Irish Cream (optional)
- 400ml thickened cream
- Fresh berries
- Fresh mint (optional)

METHOD

Jelly

1. Prepare jelly as per pack directions. Pour into 20cm trifle bowl, add berries and allow to set.

Guinness Chocolate Cake

1. Preheat oven to 150°C (fan-forced). Grease and line the base and sides of a deep 20cm round cake tin with baking paper.
2. Combine Guinness and butter in a large saucepan and gently heat until melted. Remove from heat and stir in cocoa and sugar. Whisk together the eggs, Vanilla Extract and buttermilk by in a separate jug, then add to the mixture in the pan. Add remaining ingredients and mix until just combined.
3. Pour batter into the prepared cake tin and bake for 45-55 minutes or until an inserted skewer comes out clean. Allow to cool for 10 minutes in tin, before inverting out onto wire rack to cool completely.

Baileys 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 Baileys, Vanilla Paste, and gelatine mixture. Whip again until you reach soft peaks. Place in fridge to chill for 10 minutes.

Baileys Caramel Sauce

1. Mix together caramel and Baileys. Set aside.

To finish

1. Cut cake into two layers, place one half into trifle bowl on top of set jelly, drizzle cake layer with 2 tbsp of baileys (optional).
2. Spoon mousse over cake layer then chill for 1 hour before placing the other cake layer on top and top cake layer with 2 tbsp of Baileys (optional).
3. Whip cream to firm peaks then spoon on top of trifle. Drizzle with baileys caramel sauce to serve.



Everyone's Favourite Pavlova

For some, anything but a classic Pavlova at Christmas just won't cut it. And for others, it's about spending less time in the kitchen and more time with family, friends and loved ones. This simple, but classic Pavlova caters to both, and that's why it's everyone's favourite.



SERVES: 8 | **PREP:** 20 MIN | **COOK:** 90 MIN

INGREDIENTS

Pavlova

Queen Meringue & Pavlova Powder Mix

1 tsp of Queen Natural Vanilla Bean Extract with Seeds

To assemble

Pulp of 3 large passionfruits

500ml thickened cream

1 tsp Queen Natural Vanilla Bean Extract with Seeds

Mixed berries, to decorate

METHOD

Pavlova

1. Using a hand or stand mixer fitted with the whisk attachment, prepare Queen Meringue & Pavlova Powder Mix according to pack directions. Add Vanilla Extract before mixing.

2. Spread onto baking paper lined baking tray and bake for 1 hour 30 minutes in a preheated oven at 100°C (fan forced)/120°C (conventional). Allow to cool completely in oven with the door ajar.

To assemble

1. Whip thickened cream and Vanilla Extract until firm peaks form, being carefully not to over whip. Top Pavlova with cream, berries and passion fruit pulp just before serving.

PAVLOVA TIPS

For a marshmallowy centre, add 2 tsp of corn flour into the whipped meringue, and gently fold through or mix briefly until just combined.

Only whip Pavlova in a clean glass, ceramic or metal bowl, avoid using plastic as it can hold onto hidden grease and prevent your Pavlova from whipping.

Avoid opening the oven while cooking, as it may cause your Pavlova to crack or sink.



No Bake Chocolate Rum Ball Cheesecake

This prep-ahead, no bake dessert combines rich, decadent chocolate cheesecake, with the ever classic Christmas rum balls. We must warn you, this one is quite rich, but we're sure you and your guests will happily forfeit the last bit of room in your stomach once you taste it.



SERVES: 12-16 | **PREP:** 50 MIN + CHILL

INGREDIENTS

Base & Rum Balls

- 300g Oreo Biscuits, crushed
- 395g tin condensed milk
- 1 tsp Queen Madagascar Vanilla Bean Extract
- 1 cup (90g) desiccated coconut
- 1/3 cup (40g) cocoa powder
- 1 tbsp dark rum
- 1/2 cup coconut *extra to roll

Filling

- 1/4 cup (60ml) boiling water
- 1 tbsp (12g) of Queen Gelatine Powder
- 500g cream cheese, softened
- 300g dark chocolate melted, cooled
- 2 tsp of Queen Madagascar Vanilla Bean Extract
- 395g tin condensed milk
- 1 cup (250ml) thickened cream, whipped to firm peaks

Ganache

- 100g dark chocolate, chopped
- 100ml thickened cream

METHOD

Base & Rum Balls

1. Line the base of a deep 20cm spring form round cake tin with baking paper. Grease the side with cooking spray. Set aside.
2. Combine all ingredients, excluding additional coconut and mix to combine. Split the mixture in half. Press approximately one half of the mixture (400g) into the base of prepared tin, then roll the remaining half into balls and coat in extra coconut.

Filling

1. Sprinkle gelatine over boiling water in bowl, mix to dissolve. If not dissolving completely place in microwave for 10 seconds, then mix again.
2. In a stand mixer fitted with paddle attachment, beat cream cheese until smooth with no lumps. Add melted chocolate & Vanilla Extract in large mixer bowl until combined.
3. Gradually pour in sweetened condensed milk while mixing.
4. Add gelatine mixture, mixing to combine. Lastly, fold through whipped cream. Pour over prepared base. Refrigerate for 5 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.
2. Smooth ganache over the top of the cake, chill cake to slightly harden ganache before placing rum balls (some whole, some halved) on top of the cake. Dust with a sprinkle of desiccated coconut before serving, cutting slices with a warm knife.



Passion Fruit Meringue Tart

Summer Christmas' call for summer desserts, and this passion fruit tart just screams sunshine. Filled to the brim with tart lemon & passion fruit custard and topped with a sweet, torched meringue, it's the perfect way to finish off a festive feast.



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

INGREDIENTS

Pastry

- 1 ½ cups (225g) plain flour
- 1 ½ cups (150g) almond meal
- 190g unsalted butter, chilled
- ½ cup (75g) icing sugar
- ½ tsp salt
- 2 large egg yolks
- 1 tsp Natural Vanilla Bean Extract

Filling

- 4 large eggs
- 6 large egg yolks
- 2 tsp Queen Natural Vanilla Bean Extract with Seeds
- ⅔ cup (150g) caster sugar
- 2 cups (500ml) cream
- ⅓ cup (80ml) lemon juice
- ½ cup (125ml) passionfruit pulp, about 5 small or 8 large passionfruit
- 2 tbsp caster sugar, optional

Meringue

Queen Meringue & Pavlova Powder Mix

METHOD

Pastry

1. Process flour, almond meal, butter and icing sugar in food processor to create fine breadcrumbs. Add egg yolk and Vanilla Extract 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, set aside. 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 10 minutes.
4. Remove pastry from oven and remove paper and weights. Return to oven for 5 minutes before removing and setting aside to cool.

Filling

1. Reduce oven to 150°C (fan forced). Whisk together eggs, egg yolks and sugar. Add cream, Vanilla Extract, lemon juice and passionfruit whisking to combine.
2. Pour mixture into tart case, then bake for 50 minutes or until custard looks set but still has a slight wobble in the middle. Leave to cool completely on wire rack, then chill for 6 hours.
3. (Optional) Sprinkle over caster sugar then using a blow torch, or placed under a hot grill brûlée the sugar.

Meringue

1. Prepare Meringue & Pavlova powder mix as per pack directions.
2. Top pie with meringue, and brown using a blow torch or put under a hot grill. Finish with a drizzle of passionfruit. Serve Immediately.



Christmas Tree Sugar Cookies

Perfect for Christmas morning teas or edible gifts, sugar cookies are an absolute baking staple for the festive season. Our Buttercream Icing has a bright white finish, making it the perfect base for food colours to really pop.



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

INGREDIENTS

Cookies

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

Buttercream

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

METHOD

Cookies

1. In a stand mixer fitted with the paddle attachment, cream butter, sugar and Vanilla Extract 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-1cm 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.

Buttercream

1. Prepare buttercream according to packet directions. Add Vanilla Bean Paste and mix to combine. Split buttercream into two bowls. Colour with two shades of green.
2. Pipe different colours onto cookies and sprinkle with Glamour & Sparkle.



Gingerbread Cookies

Spice up your holiday table with the most festive cookie around. Soft, fragrant and fun for the whole family!



SERVES: 20-30 | **PREP:** 30 MIN + CHILL | **COOK:** 10 MIN

INGREDIENTS

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

METHOD

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



Pull Apart Christmas Tree Cupcakes

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



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

INGREDIENTS

Meringue Kisses

Queen Meringue & Pavlova Powder Mix

Queen Rainbow Food Colour Pack

Cupcakes

1 ½ cup (225g) plain flour

1 ½ (330g) caster sugar

¾ cup (60g) cocoa

1 ½ tsp baking powder

¾ tsp baking soda

¾ tsp salt

¾ tsp instant coffee

¾ cup (180ml) cup milk

⅓ cup (80ml) vegetable oil

2 large eggs

2 tsp Queen Organic Vanilla Extract

¾ cup (180ml) boiling water

Buttercream

500g unsalted butter, softened

6 cups (900g) icing sugar

1 tbsp of Queen Organic Vanilla Bean Paste

Queen Unicorn Confetti sprinkles

METHOD

Meringue

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

Cupcakes

1. Preheat oven to 160°C (fan forced). Line 2 cupcake tins with cupcake liners or bake one tray at a time.

2. Sift together flour, sugar, cocoa, baking powder, baking soda, salt in a large bowl. Mix to combine.

3. Whisk together instant coffee, milk, vegetable oil, eggs, and Vanilla Extract in a separate jug or bowl. Add to flour mixture and mix until well combined. Carefully add boiling water and mix to incorporate. Add ¼ cup of batter to each cupcake case.

4. Bake for 18-20 minutes or until an inserted skewer comes out clean. Allow to cool in tin for 5 minutes before transferring cupcakes to a tray to cool completely.

Buttercream

1. Combine butter, sugar and Vanilla Bean Paste. Using a stand mixer or hand mixer, beat on low until combined, then beat on high until light and fluffy (about 5 minutes).

2. Colour buttercream with Green Food Colour to desired shade. Place buttercream into a piping bag fitted with a star piping tip. Pipe rosettes onto cupcakes, then arrange into Christmas tree shape.

3. Top with meringue kisses, meringue star, Unicorn Confetti Sprinkles and place chocolate bars on the bottom cupcake to form the tree trunk.

TIPS

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



Red Velvet Cheesecake Trifle

This Christmas show-stopper has become a cult Queen classic over the years, and for good reason! With minty Oreo bark, layers of rich red velvet cake and a creamy cheesecake icing, this trifle has all the greatest cake flavours rolled into one decadent dessert.



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

INGREDIENTS

Choc Mint Oreo Bark

- 400g white chocolate
- ¼ tsp Peppermint essence
- ⅛ tsp Queen Green Food Colour
- 200g Oreos, chopped

Red Velvet Cake

- 120g unsalted butter, softened
- 1 ⅓ cup (295g) caster sugar
- 2 large eggs
- 2 tbsp (20g) cocoa powder
- Queen Red Food Colour Gel
- 4 tsp Queen Organic Vanilla Extract
- 2 cups (300g) plain flour
- 1 tsp bicarb soda
- 1 cup (250ml) buttermilk
- 1 tbsp white vinegar

Cheesecake Icing

- 375g cream cheese, softened
- 120g unsalted butter, softened
- 4 tsp Peppermint essence
- 1 tsp Queen Natural Vanilla Bean Extract with Seeds
- 500g pure icing sugar
- 600ml thickened cream
- 2-3 punnets fresh raspberries
- Queen Glamour & Sparkle Sprinkles

METHOD

Choc Mint Oreo Bark

1. Microwave chocolate in 30 sec intervals until melted. Working quickly, mix in peppermint extract and green food colour. Fold through Oreos, then spread over baking paper. Chill until firm.

Red Velvet Cake

1. Preheat oven to 170°C (fan forced). Grease and line 2 x 20cm cake tins with baking paper.
2. Beat butter and sugar until light and fluffy. Add eggs one at a time, mixing to combine.
3. In a small bowl, mix together cocoa, Vanilla Extract and Red Food Colour Gel mix to form a paste, then add to batter.
4. Add flour, bicarb, buttermilk and vinegar, mixing slowly to combine.
5. Pour into prepared tins, then bake for 30-35 minutes.

Cheesecake Icing

1. Beat butter and cream cheese until smooth and creamy. Mix in peppermint essence, Vanilla Bean Extract and icing sugar.
2. Whip cream to firm peaks, then fold through cream cheese mixture. Chill until ready to use.
3. Add first cake to the base of a clear trifle bowl. Add a layer of icing, Oreo bark pieces, then raspberries. Repeat with remaining ingredients. Top with glamour & sparkle sprinkles.



Gingerbread Marshmallow Slice

Have yourself a merry little slice of Christmas with this magical festive treat. Its soft gingerbread base, fluffy vanilla marshmallow, and rich chocolate glaze will get everyone in joyful spirits.



SERVES: 18 | **PREP:** 40 MIN + CHILL | **COOK:** 25 MIN

INGREDIENTS

Gingerbread

- 50g butter
- $\frac{3}{4}$ cup brown sugar
- $\frac{1}{2}$ cup treacle syrup
- 1 tsp Queen Natural Vanilla Bean Extract with Seeds
- 1 egg, lightly whisked
- 2 $\frac{1}{2}$ cups plain flour
- 2 $\frac{1}{2}$ tsp ground ginger
- 1 $\frac{1}{2}$ tsp mixed spice
- $\frac{1}{2}$ tsp bicarb soda
- $\frac{1}{4}$ tsp baking powder

Marshmallow

- 2 tbsp Queen Gelatine Powder
- 1 $\frac{1}{4}$ cups caster sugar
- $\frac{1}{3}$ cup Queen Glucose Syrup
- 1 tsp Queen Natural Vanilla Bean Extract with Seeds

Chocolate

- 200g dark chocolate
- 2 tbsp vegetable oil

METHOD

Gingerbread

1. Place butter, sugar, treacle syrup and Vanilla Extract in a saucepan over a low heat, stirring until sugar has dissolved. Allow to cool for 10 minutes before adding egg, mixing to combine.
2. Add remaining ingredients, mixing to form a dough. Chill for 1 hour.
3. Preheat oven to 160°C (fan forced). Grease and line a slice tin with baking paper, then spray paper with baking spray. Press $\frac{2}{3}$ of the dough into the base of the tin. Bake for 15 minutes. Allow to cool in tin.
4. Roll out remaining dough and cut into cookies, bake for 3-5 minutes on baking paper lined baking tray.

Marshmallow

1. Place $\frac{1}{4}$ cup of water in the bowl of a stand mixer fitted with whisk attachment and sprinkle over gelatine powder. Set aside.
2. Combine $\frac{1}{4}$ cup of water, sugar and glucose syrup in a saucepan. Heat gently until sugar has dissolved, then increase to medium heat until sugar reaches 112°C (soft ball stage). *See recipe tip.
3. With stand mixer at medium speed, carefully pour hot sugar syrup down the side of the bowl into gelatine. Add Vanilla Extract, then whisk on high until mixture has tripled in volume. Working quickly, pour marshmallow mixture over base. Chill for 2 hours.

Chocolate

1. Microwave chocolate and oil in 30 second intervals until melted. Pour over marshmallow, place gingerbread cookies on top, chill until set.



RECIPE TIP

No thermometer? Simply drop some sugar syrup into a glass of cold water. If the temperature is right, it should create a soft, flexible ball.

Meringue Wreaths

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



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

INGREDIENTS

1 pack Queen Meringue & Pavlova Powder Mix

1 tsp Queen Organic Vanilla Bean Paste

Queen Food Colours

Piping Bags & tips

METHOD

1. Preheat oven to 100°C (fan forced). Line 2 baking trays with baking paper. Prepare Meringue & Pavlova Mix according to pack directions, adding Vanilla Bean Paste before mixing.

2. While meringue is mixing, trace out 7-8cm circles onto baking paper and flip over so tracing is on the underside.

3. Place $\frac{1}{4}$ of the mixture into a piping bag fitted with a round piping tip. Divide remaining mixture into 3 bowls. Colour each of the bowl with your preferred colours. Fold gently to incorporate the colour. Fill piping bags fitted with varying tips.

4. Pipe onto traced circle, alternating the colours. Bake for 1 hour.



Peppermint Oreo Fudge

This rich, creamy white chocolate peppermint fudge starts with a crisp Oreo crust and ends with sprinkle of crushed candy canes. It makes the perfect holiday treat or a thoughtfully delicious gift for friends and family.



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

INGREDIENTS

Base

200g Oreo cookies
(approx. 1 ½ packs)

80g butter, melted

Green Fudge Layer

120g butter, room temperature

395g sweetened condensed milk

1 cup (220g) caster sugar

2 tbsp (40ml/60g) Queen
Glucose Syrup

1 tbsp Peppermint essence

1 tsp Queen Organic Vanilla Extract

Queen Natural Green Food Colour

Queen Natural Yellow Food Colour

200g white chocolate, chopped

White Fudge Layer

60g butter, room temperature

195g sweetened condensed milk

½ cup (110g) caster sugar

1 tbsp (20ml/30g) Queen Glucose

2 tsp Peppermint Essence

100g white chocolate, chopped

Drizzle

50g white chocolate

2 tsp vegetable oil

Queen Natural Green Food Colour

Queen Natural Yellow Food Colour

Crushed candy canes

METHOD

Base

1. Grease and line the base of a 20cm x 20cm square cake tin.

2. Mix together crushed Oreos and melted butter, then press into prepared cake tin and refrigerate for 10 minutes.

Green Fudge Layer

1. Place butter, condensed milk, sugar and glucose syrup in a large microwave-safe bowl and microwave for 8 minutes, stopping to stir every minute. Keep a close eye on the microwave as the mixture may bubble over.

2. Add Peppermint and Vanilla Extract, 50 drops Natural Green Food Colour, 20 drops Natural Yellow Food colour and white chocolate, stirring until mixture is smooth and glossy. Working quickly, pour into tin and smooth out over base.

White Fudge Layer

1. Place butter, condensed milk, sugar and glucose syrup in a large microwave-safe bowl and microwave for 4 minutes, stopping to stir every minute. Keep a close eye on the microwave as the mixture may bubble over.

2. Add Peppermint, stirring until mixture is smooth and glossy. Quickly spread over the top of the green fudge layer. Allow to cool.

Drizzle

1. In medium bowl, add 2 tsp of vegetable oil, 8 drops of Natural Green Food Colour and 3 drops of Natural Yellow Food colour. Use a fork to vigorously mix the colour into the oil. Melt white chocolate in a microwave-safe bowl in 30 second intervals until melted. Working quickly, add oil mixture to melted chocolate and stir to combine. Drizzle over fudge and sprinkle with crushed candy canes. Refrigerate for 2 hours.



Classic Queen Rum Balls

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



SERVES: 36-40 | **PREP:** 10 MIN + CHILL

INGREDIENTS

- 1 tsp Queen Madagascar Vanilla Bean Extract
- 1 tsp orange zest
- 2 tbsp (40ml) dark rum
- 1 ½ tbsp Queen Sugar Free Maple Flavoured Syrup
- 1 can (395g) sweetened condensed milk
- 250g plain sweet biscuits (such as Milk Arrowroot, Marie)
- ⅓ cup (40g) cocoa powder, sifted
- 1 cup (90g) desiccated coconut
- ½ tsp ground cinnamon
- ½ cup (45g) desiccated coconut, extra

METHOD

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

RECIPE TIP

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

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

We use our sugar free maple flavoured syrup as it adds a distinct maple flavour, however Queen Pure Maple Syrup can also be used.



Brown Butter Maple Pecan Snow Ball Cookies

Italian or Mexican wedding cookies, Russian tea cakes, butterballs or snowball cookies, whatever you wish to call them, one thing is for sure; they are downright delicious! This version is made even more moreish with the addition of nutty brown butter and pure maple syrup.



SERVES: 24 | **PREP:** 20 MIN + CHILL | **COOK:** 20 MIN

INGREDIENTS

- 250g unsalted butter
- 2 tbsp Queen Pure Maple Syrup
- 1 tsp Queen Madagascar Vanilla Bean Extract
- 1/3 cup (50g) pure icing sugar
- 1/4 tsp salt
- 2 cups (300g) plain flour
- 1 cup (120g) pecans, toasted, finely chopped
- 1 cup (150g) icing sugar, extra

METHOD

1. Place butter in a saucepan over medium heat. Cook, stirring continuously until butter starts to turn golden brown and smells nutty (about 6-8 minutes). Add pure maple syrup and Vanilla Extract, mixing to combine. Take off the heat, pour into a bowl and chill until starting to firm up, about 45 minutes.
2. Preheat oven to 160°C (fan forced) baking paper. Set aside.
3. In the bowl of a stand mixer, or using a hand mixer, beat butter mixture, icing sugar and salt until light and fluffy.
4. Add flour, mixing on low until combined. Then add nuts, mixing to combine. Cover bowl with cling wrap, and chill dough until firm, about 1 hour.
5. Roll tablespoonful's of dough (30g) into balls and place onto baking tray 5cm apart. Bake for 20 minutes. Allow cookies to cool on tray until just cool enough to handle but still warm. Toss warm cookies in icing sugar, then transfer to wire rack to cool completely. Once cool, toss one more time in icing sugar.



Microwave Baileys Malteser Fudge

This dreamy, creamy, no-bake microwave fudge is a strong contender to be on the “to make” list each and every year. Dark chocolate, Baileys & crisp Maltesers create the ultimate Christmas combo.



SERVES: 24 | **PREP:** 20 MIN + CHILL

INGREDIENTS

- 395g can sweetened condensed milk
- 1 cup (220g) caster sugar
- 125g unsalted butter
- 2 tbsp (40ml/60g) Queen Glucose Syrup
- 1/3 cup Baileys Irish Cream
- 1 tsp Queen Organic Vanilla Extract
- 200g dark chocolate, chopped
- 280g Maltesers

METHOD

1. Grease and line the base of a 20cm x 20cm square cake tin or a 26cm x 16cm slice tin with baking paper or foil sprayed with non-stick spray.
2. Place condensed milk, sugar, butter and Glucose Syrup in a large (3L) microwave-safe glass bowl and microwave for 9 minutes, stopping to stir every 3 minutes. Keep a close eye on the microwave as the mixture may bubble over.
3. Add Baileys and Vanilla Extract, stirring to combine – be careful as mixture may bubble. Add chocolate and stir until mixture is smooth and glossy. Working quickly, pour into tin and smooth. Top with Maltesers and lightly press into fudge.
4. Allow to cool completely before refrigerating for 2 hours. Slice into pieces with a hot knife to serve.

RECIPE TIP

We used a 1100 watt microwave at full power. For a lower or higher wattage microwave, additional or less time may be needed to set correctly.

A large 3L is required for microwave fudge as mixture increases in size as it bubbles – any smaller and the mixture may bubble over the sides of your bowl.

Please use oven mitts or a tea towel when handling the glass bowl straight from the microwave as it will be very hot.



Slice & Bake Cookies

This quick and easy cookie dough can be customised with your favourite inclusions! Simply slice, bake and gift (or keep a roll ready to go for those cookie cravings).



SERVES: 25-30 | **PREP:** 10 MIN + CHILL | **COOK:** 20 MIN

INGREDIENTS

Single batch

250g unsalted butter, softened

1 cup (150g) icing sugar

2 tsp Queen Organic Vanilla Bean Paste

2 ¼ cups (340g) plain flour, sifted

¼ cup (40g) rice flour, sifted

Pinch of salt

METHOD

1. Preheat oven to 150°C (fan forced) and line two cookie trays with baking paper. Beat butter, sugar and Vanilla Bean Paste in the bowl of a stand mixer fitted with the paddle attachment until pale and fluffy

2. Add sifted flours, salt and mix on low to form a dough. Roll into a 5cm diameter log, wrap in cling wrap and chill for 1.5-2 hours until firm enough to slice.

3. Slice each log into 8-10mm thick pieces, place onto prepared baking trays. Bake for 20-25 minutes until pale golden, allow to cool on tray for 5 minutes before transferring to a wire rack to cool completely.



Tim Tam Slam Tiramisu

While it's hard to beat a classic, we think this Italian-Aussie fusion has secured a place firmly in our hearts. This recipe layers whipped mascarpone between coffee soaked Tim Tams to create something reminiscent of the iconic Tim Tam Slam.



SERVES: 8-10 | **PREP:** 20 MIN + CHILL

INGREDIENTS

500g Mascarpone
4 large egg yolks
¼ cup (110g) granulated sugar
2 cups (500ml) thickened cream
3 tsp Queen Natural Vanilla Bean Extract with Seeds
1 ½ cups (375ml) strong espresso, room temperature
¼ cup (60ml) Kahlua, optional
2 x Tim Tams Family Pack (660g)
Cocoa powder, to dust

METHOD

1. With a handheld or stand mixer fitted with a paddle or whisk attachment, beat the mascarpone in large bowl until smooth. Set aside.
2. In a heat-proof bowl place egg yolks and sugar, whisking to combine. Place bowl over a small pot of simmering water over medium-low heat. Don't let the water touch the bottom of the bowl. Whisk together until pale and thick. Remove from the heat and add to mascarpone. Beat on medium speed to combine.
3. Whip thickened cream and Vanilla Extract to firm peaks (do not overwhip). Fold the whipped cream into the mascarpone mixture. Place in fridge to chill for 30 minutes.
4. Combine coffee and Kahlua (if using) in a shallow bowl, set aside.
5. Slice edges off all the Tim tams length ways just enough to reveal the cookie. Soak Tim tams in coffee mixture, then arrange them in serving dish to make one solid layer. Top with half the mascarpone mixture, then remaining soaked Tim tams.
6. Put the remaining mascarpone in a piping bag fitted with a large round piping tip, then pipe on top layer. Chill for 2-3 hours before dusting with cocoa to serve. Cover leftover tiramisu and store in the refrigerator for up to 3 days.

RECIPE TIP

If you'd prefer to keep the recipe alcohol free, simply swap it out for additional coffee.



Chocolate Salami

Take your Christmas charcuterie board to the next level with our chocolate salami, packed with fragrant cinnamon, punchy crystallised ginger and a little crunch from assorted nuts and biscuits.



SERVES: 2 LOGS | **PREP:** 30 MIN + CHILL | **COOK:** 10 MIN

INGREDIENTS

200g dark cooking chocolate, chopped

100g unsalted butter

1 tsp Queen Organic Vanilla Bean Paste

½ tsp ground cinnamon

⅓ cup (75g) white sugar

2 tbsp (25g) brown sugar

1 large egg

1 large egg yolk, extra

170g plain sweet biscuits (arrowroot, Marie), coarsely crushed

1 cup (120g) mixed nuts: pistachios, hazelnuts & almonds

50g crystallised ginger, finely chopped

2 tbsp (25g) icing sugar

METHOD

1. In a medium heatproof bowl, combine chocolate and butter. Place bowl over a saucepan of simmering water and stir until melted.

2. In separate bowl, combine Vanilla Bean Paste, cinnamon, sugars, egg and egg yolk and whisk to combine. Add to chocolate mixture over simmering water. Stirring constantly, continue to cook until sugar has dissolved and mixture is smooth, about 5-10 minutes. Remove from heat.

3. In a large bowl, combine biscuits, nuts and crystallised ginger. Add chocolate mixture to biscuit mixture and stir well.

4. Immediately divide the chocolate mixture into two between two sheets of cling wrap. Roll up in cling wrap and twist ends. Refrigerate the logs for 1-2 hours or until firm. Roll in icing sugar and allow to sit for 10 minutes at room temperature before cutting into slices to serve.

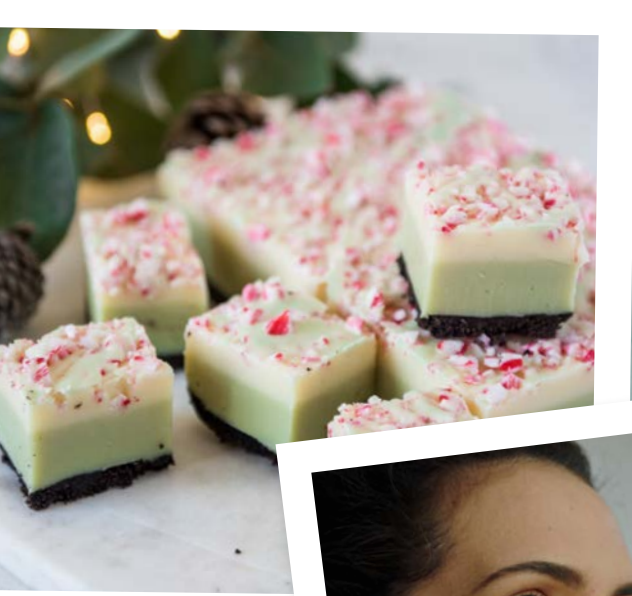
RECIPE TIP

For a white chocolate version, follow the directions and use gingersnoot or chocolate biscuits, and replace nuts and ginger with almonds, pistachios, cranberries and apricots equaling 1 ⅓ cup total.





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