

QUEEN

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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

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



ORGANIC VANILLA BEAN PASTE

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



NATURAL VANILLA PASTE

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



PURE VANILLA BEANS

Ideal for creamy desserts, infusing custards, syrups and cream.



MADAGASCAN VANILLA BEAN EXTRACT

Perfect for creamy recipes such as custard, whipped cream or ice cream.



NATURAL VANILLA BEAN EXTRACT WITH SEEDS

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



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

¾ cup (165g) sugar
 ⅓ cup (80ml) water
 3 large egg whites,
 at room temperature

1 tsp Queen Vanilla Bean Paste

Vanilla Bean Cupcakes

100g unsalted butter,
 softened

185g caster sugar

2 tsp Queen Organic Vanilla Extract

2 large eggs
 1 ⅓ 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

⅓ cup passion fruit pulp
 (approx. 3 passion fruit)
 1 cup (125g) fresh
 raspberries

METHOD

Mini Pavlovas

1. Bring sugar and water in a small saucepan over a high heat to the boil, stirring until sugar has dissolved. Reduce temperature to medium.

2. Meanwhile, in the bowl of a stand mixer fitted with the whisk attachment, beat the egg whites until soft peaks form.

3. Bring the sugar syrup to 121°C (hard ball stage), then remove from the heat. Increase mixer to high and carefully pour in the hot syrup in a smooth, steady stream. Add Vanilla Bean Paste. Continue to beat meringue until bowl is no longer hot to the touch.

4. 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.

Vanilla Bean 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. 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.

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 and passionfruit.



Boozy Baileys Trifle with Chocolate Guinness Cake

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

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).

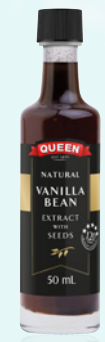
2. Spoon mousse over cake layer then chill for 1 hour before placing the other cake layer on top and top cake layer with 2 tbsp of Baileys (optional).

3. Whip cream to firm peaks then spoon on top of trifle. Drizzle with baileys caramel sauce to serve.



Everyone's Favourite Pavlova

This simple, classic Pavlova is easy to prep ahead, so you can spend less time in the kitchen and more time with family, friends and loved ones.



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

INGREDIENTS

Pavlova

1 ½ cups (330g) sugar
½ cup (125ml) water
6 large egg whites
(180g), at room
temperature

**1 tsp Queen Natural
Vanilla Bean Extract
with Seeds**

To assemble

Pulp of 3 large
passionfruits
500ml thickened cream

**1 tsp Queen Natural
Concentrated Vanilla
Extract**

Mixed berries, to
decorate

METHOD

Pavlova

1. Bring sugar and water
in a small saucepan
over a high heat to the
boil, stirring until sugar
has dissolved. Reduce
temperature to medium.

2. Meanwhile, in the
bowl of a stand mixer
fitted with the whisk
attachment, beat the
egg whites until soft
peaks form.

3. Bring the sugar syrup
to 121°C (hard ball
stage), then remove
from the heat. Increase
mixer to high and
carefully pour in the
hot syrup in a smooth,
steady stream. Add
Vanilla Extract. Continue
to beat meringue until
bowl is no longer hot to
the touch.

4. 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.



Christmas Tree Sugar Cookies

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 and Sparkle.

Meringue Wreaths

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



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

INGREDIENTS

1 cup (220g) sugar
½ cup (125ml) water
4 large egg whites,
at room temperature

**1 tsp Queen Organic
Vanilla Bean Paste**

**Queen Rainbow Food
Colour, mix to create
Hot Pink, Purple, Teal**

Piping Bags & tips

METHOD

1. Preheat oven to 100°C (fan forced). Line 2 baking trays with baking paper.
2. Bring sugar and water in a small saucepan over a high heat to the boil, stirring until sugar has dissolved. Reduce temperature to medium.
3. Meanwhile, in the bowl of a stand mixer fitted with the whisk attachment, beat the egg whites until soft peaks form.
4. Bring the sugar syrup to 121°C (hard ball stage), then remove from the heat. Increase mixer to high and carefully pour in the hot syrup in a smooth, steady stream. Add Vanilla Bean Paste. Continue to beat meringue until bowl is no longer hot to the touch.
5. While meringue is mixing, trace out 7-8cm circles onto baking paper and flip over so tracing is on the underside.
6. Place ¼ of the mixture into a piping bag fitted with a round piping tip. Divide remaining mixture into 3 bowls. Fold 4 drops of Hot Pink into the first bowl, 4 drops Teal in the second bowl and 4 drops purple into the third bowl. Fold gently to incorporate the colour. Fill piping bags fitted with varying tips.
7. Pipe onto traced circle, alternating the colours. Bake for 1 hour.



**White Christmas No Churn
Ice Cream Pudding**

White Christmas No Churn Ice Cream Pudding

The perfect decadent dessert to celebrate the holiday season, and keep you and your loved ones cool at the same time! Our White Christmas No Churn Ice Cream Pudding is packed full of your favourite festive colours and flavours, a perfect finale for your Christmas lunch this year.



SERVES: 16 | **PREP:** 15 MIN | **COOK:** 8 HRS FREEZING (MINIMUM)

INGREDIENTS

Ice Cream

1 x 395g can sweetened condensed milk

600ml thickened cream

1 tsp Queen Vanilla Bean Paste

1 cup (200g) glacé cherries (chopped)

1 cup (90g) desiccated coconut

1 cup (200g) dried apricots (chopped)

¾ cup pistachios (slivered)

Base

2 cups puffed rice

180g white chocolate

To serve

150g dark chocolate

1 tbsp vegetable oil

Extra Glacé Cherries, dried apricots, and slivered pistachios to decorate

METHOD

Ice Cream

1. Line a pudding bowl (or dolly varden tin) with plastic wrap, extending the wrap out over the edges of the bowl.

2. Using a stand mixer (or electric beaters), whip condensed milk, cream, and vanilla until thick and stiff.

3. Using a spoon, gently incorporate cherries, coconut, apricots, and pistachios. Spoon ice cream pudding mixture into prepared pudding bowl.

Base

1. Place white chocolate in a microwave-safe bowl. Melt in microwave in 30 second bursts, mixing between each burst, until completely melted. Add puffed rice to melted chocolate and stir well until combined. Top the ice cream mixture evenly with the white chocolate crackle.

2. Fold the extra plastic wrap over the top of the chocolate crackle, covering completely. Place pudding in freezer for a minimum of 8 hours (preferably overnight) until solid.

To serve

1. Once frozen, turn out pudding from pudding bowl and gently remove plastic wrap. Decorate pudding as desired. Store in freezer until ready to serve.

2. Melt dark chocolate and vegetable oil together in the microwave in short bursts, then transfer to a squeeze bottle and drizzle over the top of the ice cream pudding. Decorate with extra glacé cherries, dried apricots, and slivered pistachios.

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 Madagascan Vanilla Bean Extract

1 cup (90g) desiccated coconut
½ cup (40g) cocoa powder
1 tbsp dark rum
½ cup coconut *extra to roll

Filling

¼ cup (60ml) boiling water

1 tbsp (12g) of Queen Gelatine Powder

500g cream cheese, softened
300g dark chocolate melted, cooled

2 tsp of Queen Organic Vanilla 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 and 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.



No Bake Chocolate Rum Ball Cheesecake



Gingerbread Cookies

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

Royal Icing, to decorate

1 ½ cups pure icing sugar, sifted
1 large egg white
½ tsp lemon juice

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.

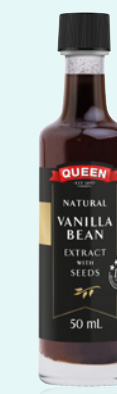
3. Preheat oven to 160°C (fan forced). Line two baking trays with baking paper. Divide the dough in two and cover one with cling film. Roll first batch of dough between two sheets of baking paper until 5mm thick. Cut cookies from the dough and place on prepared trays. Repeat with remaining dough. Bake 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. Whisk together egg white and lemon juice in a bowl. Gradually add icing sugar, whisking until smooth. Spoon into a piping bag fitted with a writing tip to decorate.



Passion Fruit Meringue Tart

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 and 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 Queen Natural Vanilla Bean Extract

Filling

- 4 large eggs
- 6 large egg yolks
- 2 tsp Queen Natural Vanilla Bean Extract
- ¾ 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

Meringue

- 1 cup (220g) sugar
- ½ cup (125ml) water
- 4 large egg whites, at room temperature

METHOD

Pastry

1. Process flour, almond meal, butter and icing sugar in food processor to create fine breadcrumbs. Add egg yolk and Vanilla Bean Paste and process until pastry starts to come together. Bring together in a ball, wrap in cling wrap and chill in fridge for 30 minutes.

2. 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.

Meringue

1. Bring sugar and water in a small saucepan over a high heat to the boil, stirring until sugar has dissolved. Reduce temperature to medium.

2. Meanwhile, in the bowl of a stand mixer fitted with the whisk attachment, beat the egg whites until soft peaks form.

3. Bring the sugar syrup to 121°C (hard ball stage), then remove from the heat. Increase mixer to high and carefully pour in the hot syrup in a smooth, steady stream. Continue to beat meringue until bowl is no longer hot to the touch.

4. Top pie with meringue, and brown using a blow torch or put under a hot grill. Finish with a drizzle of passionfruit. Serve Immediately.



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

¾ cup (165g) sugar
 ½ cup (80ml) water
 3 large egg whites,
 at room temperature

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
 ½ cup (80ml) vegetable oil
 2 large eggs
2 tsp Organic Vanilla Extract
 ¾ cup (180ml) boiling water

Buttercream

500g unsalted butter, softened
 6 cups (900g) icing sugar
1 tbsp of Queen Natural Vanilla Paste
Queen Unicorn Confetti Sprinkles

METHOD

Meringue

1. Bring sugar and water in a small saucepan over a high heat to the boil, stirring until sugar has dissolved. Reduce temperature to medium.
2. Meanwhile, in the bowl of a stand mixer fitted with the whisk attachment, beat the egg whites until soft peaks form.
3. Bring the sugar syrup to 121°C (hard ball stage), then remove from the heat. Increase mixer to high and carefully pour in the hot syrup in a smooth, steady stream. Add Vanilla Extract. Continue to beat meringue until bowl is no longer hot to the touch.
4. Split into 3 bowls and colour with Blue, Red and 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 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.

Recipe Tips

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

Pull Apart Christmas Tree Cupcakes



Red Velvet Cheesecake Trifle

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
 ½ tsp Queen Green Food Colour
 200g Oreos, chopped

Red Velvet Cake

120g unsalted butter, softened
 1 ½ 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 Queen Finest Peppermint Natural Extract

1 tsp 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 essence 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, Queen Vanilla Extract and Queen 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 extract, Vanilla Paste 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 and 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 Natural Vanilla 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 Natural Vanilla Extract with Seeds**

Chocolate

- 200g dark chocolate
- 2 tbsp vegetable oil

METHOD

Gingerbread

- 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.
- Add remaining ingredients, mixing to form a dough. Chill for 1 hour.
- 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.
- Roll out remaining dough and cut into cookies, bake for 3-5 minutes on baking paper lined baking tray.

Marshmallow

- 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.

- 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.

- 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

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

Recipe Tips

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

Gingerbread Marshmallow Slice



Peppermint Oreo Fudge

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 Extract

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

1 tsp Peppermint Extract

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 Extract and white chocolate, 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 + COOLING

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)

½ 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 Bean Paste, 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 Tips

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

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

½ cup (50g) pure icing sugar

¼ 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 and 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

½ 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 Tips

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 Natural Vanilla Bean Paste

2 $\frac{1}{4}$ cups (340g) plain flour, sifted

$\frac{1}{4}$ cup (40g) rice flour, sifted

$\frac{1}{4}$ tsp salt

1 $\frac{1}{2}$ cups total of your favourite inclusions

METHOD

1. Preheat oven to 150°C (fan forced) and line two cookie trays with baking paper. Beat butter, sugar and Vanilla 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. Add inclusions and mix on low to combine. 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

Tim Tam Slam Tiramisu

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: 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 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 Tips

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



Chocolate Salami

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.

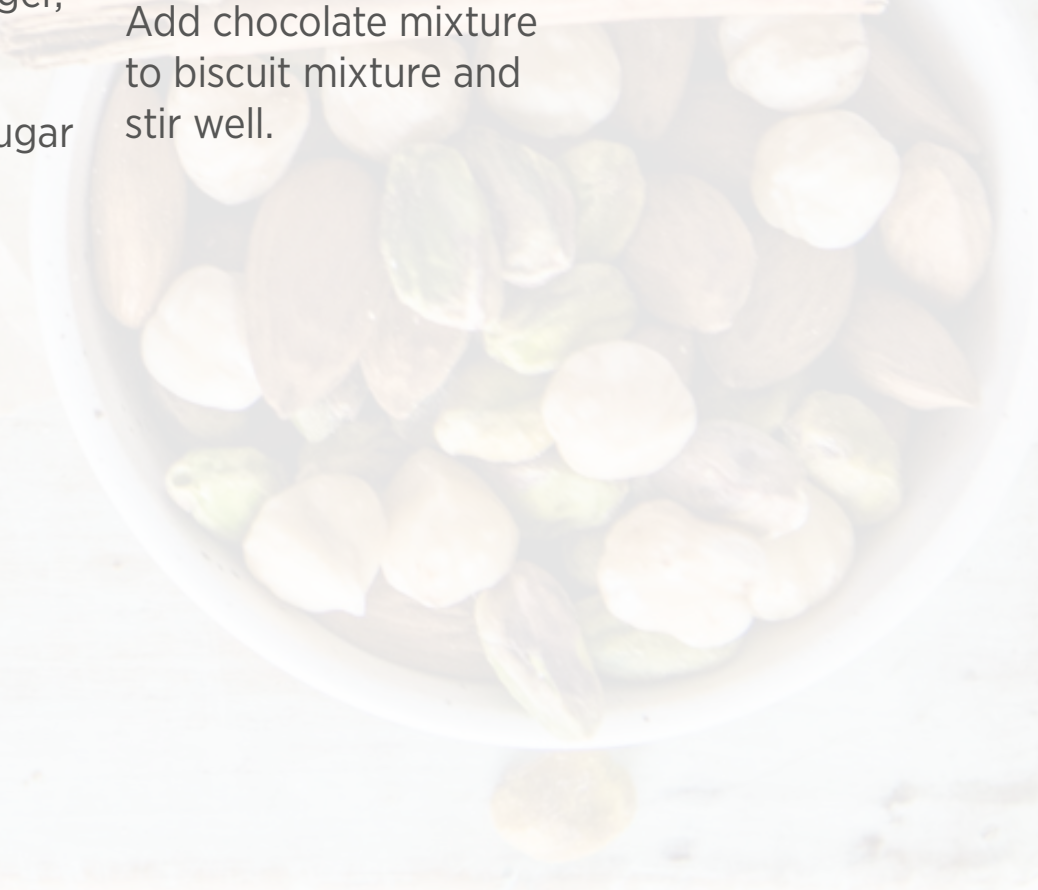
2. In separate bowl, combine Vanilla Bean Paste, cinnamon, sugars, egg and egg yolk and whisk to combine. Add to chocolate mixture over simmering water. Stirring constantly, continue to cook until sugar has dissolved and mixture is smooth, about 5-10 minutes. Remove from heat.

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 Tips

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





Festive Gingerbread Fudge

Classic Christmas spices and rich, fragrant vanilla make this creamy fudge the ultimate festive treat and thoughtful edible gift!



SERVES: 24 | **PREP:** 20 MIN + CHILL | **COOK:** 6 MIN

INGREDIENTS

395g can sweetened condensed milk

1 cup (220g) caster sugar

125g butter

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

4 tsp Queen Organic Vanilla Bean Paste

2 tsp Organic Vanilla Extract

1 ½ tsp ground ginger

1 tsp ground cinnamon

½ tsp ground nutmeg

200g white chocolate, chopped

Royal Icing

1 ½ cups pure icing sugar, sifted

1 large egg white

½ tsp lemon juice

METHOD

1. Grease and line a 16 x 26cm slice tin.

2. In a saucepan, combine condensed milk, sugar, butter and Glucose Syrup. Heat on low and stir until butter is melted and sugar is dissolved, then bring to a boil. Simmer, stirring continuously, for 5-6 minutes.

3. Remove pan from heat and wait for bubbles to disappear. Add Vanilla Bean Paste, Vanilla Extract and spices and stir to combine. When vanilla and spices are mixed through, add chocolate and stir until smooth and no chocolate lumps remain.

4. Pour into prepared pan and cool on bench for 2-3 hours before transferring to refrigerator for 2 hours to set.

5. Cut into even pieces and prepare Royal Icing. Whisk together egg white and lemon juice in a bowl. Gradually add icing sugar, whisking until smooth. Pipe decoratively onto fudge pieces. Allow icing to harden before enjoying.

Recipe Tips

To ensure your fudge sets completely, be sure to bring the mixture to a boil. Allow it to simmer for 5 - 6 minutes, stirring continuously. Watch for the colour change: once it turns a darker, golden shade of brown, it's ready to remove from the heat.



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