



PREP: 15 min  
COOK: 25 min  
SERVES: 24

## Creamy Vanilla Bean Slice

This slice is so simple but beautifully fragrant with our organic vanilla. The perfect thing for a mid-morning snack, or as an after school saviour. Be warned - it's sweet and addictive!

### Ingredients

#### Base

60g butter  
1 cup (160g) brown sugar  
1 egg  
3/4 cup (110g) plain flour  
1/2 tsp baking powder  
1/2 tsp salt  
2 tsp Queen Madagascar Vanilla Bean Paste

#### Icing

80g butter  
2/3 cup (100g) icing sugar

### Method - Base

#### STEP 1

Preheat oven to 160C (fan forced) and grease and line a 15cm square baking tin so that the paper extends over the sides to form handles (to help remove the finished slice from the tin).

#### STEP 2

In a small saucepan, melt the butter over medium heat then remove from the heat, transfer to a medium bowl and leave to cool for 10 minutes.

#### STEP 3

Add the sugar, egg, flour baking powder, salt and vanilla and stir through until the mixture is smooth.

#### STEP 4

Spread the batter into the prepared tin and bake for 20-25 minutes. Remove from tin to cool completely before icing.

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## Ingredients

1 tsp Queen Madagascan Vanilla  
Bean Paste

## Method - Icing

### STEP 1

Beat all the ingredients together in the bowl of an electric mixer until light and fluffy.

### STEP 2

Spread on top of the cooled slice.

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