



PREP: 40 +  
chilling  
COOK: 25 min  
SERVES: 18

## 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.

### Ingredients

#### Gingerbread

- 50g butter
- ½ cup + 1 tbsp (130g) brown sugar, firmly packed
- ½ cup (125ml/175g) treacle syrup
- 1 tsp Queen Vanilla Concentrated Extract
- 1 egg, lightly whisked
- 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

### Method - Gingerbread

#### STEP 1

In a small saucepan, place butter, sugar, treacle syrup and Vanilla Extract 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.

#### STEP 2

Add egg 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.

#### STEP 3

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## Ingredients

Pinch salt

### Marshmallow

1/4 cup (60ml) water

2 tbsp (24g) gelatine

1/2 cup (125ml) water

1 1/4 cups (275g) caster sugar

1/3 cup (80ml/120g) Queen Glucose Syrup

1 tsp Queen Natural Vanilla Concentrated Extract

### Chocolate

200g dark chocolate, chopped

2 tbsp vegetable oil

## Method - Gingerbread

Preheat oven to 160°C (fan forced). Grease and line a 16cm x 26cm brownie tin with baking paper allowing 2cm of baking paper to extend beyond the tin, then spray paper with baking spray. Roll 2/3 of the dough (550g) into a rectangle and press into base of tin. Bake for 15 minutes. Allow to cool in tin.

### STEP 4

While base is cooking, line two baking trays with baking paper. Roll remaining dough to 4mm thick between two sheets of baking paper. Cut star-shaped cookies in various sizes from the dough and place on prepared trays. Once base has finished cooking, bake cookies for 3-5 minutes depending on size. Allow to cool on tray.

## Method - Marshmallow

### STEP 1

Place 1/2 cup of water in the bowl of a stand mixer fitted with a whisk attachment and sprinkle over gelatine. Set aside.

### STEP 2

In a medium saucepan, combine 1/4 cup of water, sugar and glucose. Heat over low heat until sugar has dissolved then increase to medium heat until sugar reaches 112°C (soft ball stage).

### STEP 3

With stand mixer at a medium speed, carefully pour the hot sugar syrup down the side of the bowl (not over whisk attachment) into gelatine. Add Vanilla Bean Paste and slowly increase to high. Whisk until mixture is white, has tripled in volume and mixer bowl is no longer hot to the touch.

### STEP 4

Working quickly, pour marshmallow mixture over the gingerbread base, smoothing with a spatula. Set aside at room temperature for 3-4 hours or 1-2 hours in the fridge.

## Method - Chocolate

### STEP 1

Combine chopped chocolate and oil in a microwaveable bowl and heat in 30 second increments until melted.

### STEP 2

Pour chocolate over marshmallow. Refrigerate for 10 minutes, place gingerbread cookies on top of slice and chill for a further 20 minutes. Cut into squares and dust with icing sugar to serve.

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