



PREP: 25 min  
COOK: 95 min +  
cooling  
SERVES: 8-10

## Cinnamon Banoffee Pavlova

Two festive desserts become one in this exciting holiday mashup. Crispy on the outside, soft and fluffy on the inside, this brown sugar Cinnamon Pavlova is topped with your favourite banoffee trimmings.

### Ingredients

#### Meringue

1 cup + 1 tbsp (240g) caster sugar  
3/4 cup (120g) brown sugar, lightly  
packed, sifted  
6 large egg whites (180g)  
1 tsp Queen Vanilla Bean Paste  
3 tsp corn flour  
1/2 tsp ground cinnamon

#### Cream

2 cups (500ml) thickened cream  
1/4 cup (40g) icing sugar  
1 tsp Queen Celebrating 120 Years  
Pure Vanilla Extract

### Method - Pavlova

#### STEP 1

Preheat oven to 200°C (fan forced). Blend caster sugar and brown sugar in a food processor for 2 minutes to combine. Line a tray with baking paper and pour in sugar, making sure it is not spread too thinly, as it will start to caramelise. Heat in the oven for 7 minutes.

#### STEP 2

While sugar is in the oven, wipe mixer bowl with vinegar to help get rid of any grease. Add egg whites to the bowl of a stand mixer fitted with the whisk attachment. Slowly whisk egg whites to soft peaks. Increase speed until egg whites just form firm peaks.

#### STEP 3

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## Ingredients

### Assembly

390g ready to use caramel

1-2 tbsp thickened cream

3-4 large bananas, sliced

Dark chocolate, for chocolate curls

## Method - Pavlova

Remove sugar from oven and reduce temperature to 120°C (fan forced) – keep oven door ajar with wooden spoon to speed up cooling process. With your mixer on high speed, slowly spoon in hot sugar. Once sugar has been added, add Vanilla Bean Paste. Continue beating for 10 minutes or until mixture no longer feels gritty between your fingers. Fold through corn flour and cinnamon until just incorporated.

### STEP 4

Line a baking tray with baking paper. Draw a 20cm circle on the baking paper and flip it over so the circle is on the reverse side. Spoon meringue onto baking paper and mold into shape. Bake for 1 hour 30 minutes and leave in oven to cool completely with door slightly ajar.

## Method - Cream

### STEP 1

When ready to serve, combine cream, sugar and Vanilla Extract in a bowl and whip to firm peaks. Set aside.

## Method - Assembly

### STEP 1

Add tinned caramel to a bowl and mix with a fork until smooth. Add a tablespoon of thickened cream to thin the caramel. When ready to serve, spoon caramel over Pavlova and top with sliced bananas, whipped cream and curls of chocolate.

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