



PREP: 20 min
COOK: 30 min
SERVES: 16

Berry Pie Slice

Perfectly golden pastry bursting with bright, juicy blueberries and a tangy lemon glaze, this simple slice is a guaranteed family favourite!

Ingredients

Dough

120g butter, softened
cup (150g) caster sugar

½ tsp salt

1 tsp Queen Vanilla Bean Paste

2 large eggs

1 ½ cups (225g) plain flour

Filling

2 cups (250g) fresh or frozen blueberries

2 cups (250g) fresh or frozen blackberries

Sprig of rosemary

Method - Dough

STEP 1

Preheat oven to 180°C (fan forced). Grease and line a 16cm x 26cm slice tin with baking paper.

STEP 2

In the bowl of a stand mixer fitted with the paddle attachment, cream butter, sugar, salt and Vanilla Bean Paste until light and fluffy.

STEP 3

Add eggs one at a time until combined. Add flour and mix until just incorporated.

STEP 4

Reserve 1 cup of the dough and set aside. Smooth remaining dough into prepared tin.

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Ingredients

- 2 tbsp lemon juice
- 1 tbsp sugar
- 1 tsp Queen Vanilla Bean Paste
- 2 tbsp water
- 1 tbsp corn flour

Glaze

- ½ cup (75g) powdered sugar
- 2-3 tsp lemon juice

Method - Filling

STEP 1

In a medium saucepan, combine blueberries, blackberries, rosemary, lemon juice and sugar. Bring to a boil over a medium heat. Reduce heat and simmer, stirring, until the berries soften and mixture begins to thicken.

STEP 2

Whisk water and corn flour in a small bowl and add to berry mixture. Simmer for 30 seconds, stirring constantly. Remove from heat and remove rosemary sprig. Allow to cool completely.

STEP 3

Spread filling over the base and drop spoonful's of the reserved dough over filling. Bake for 25-30 minutes or until golden. Allow to cool completely.

Method - Glaze

STEP 1

Place all the ingredients in a small bowl and whisk too combine. Drizzle over cooled slice. Cut into squares to serve.

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