

## 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

120 g butter, softened cup ( 150 g ) caster sugar
$1 / 2$ tsp salt
1 tsp Queen Vanilla Bean Paste
2 large eggs
$11 / 2$ cups ( 225 g ) 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 $180^{\circ} \mathrm{C}$ (fan forced). Grease and line a $16 \mathrm{~cm} \times 26 \mathrm{~cm}$ 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.

Why not take a photo and share your version with us. Tag \#queenfinefoods on Instagram or post to our Facebook page.

## Ingredients

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

## Glaze

$1 / 2$ cup ( 75 g ) 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.

