



PREP: 40 min  
COOK: 40 min  
SERVES: 20

## Oozing Eyeball Marshmallow Slice

Get ready to dial up your Halloween baking game! With bright green marshmallow, fondant eyeballs and oozing peppermint slime, this delicious slice is the perfect recipe to freak out your friends.

### Ingredients

#### Brownie Base

1 ½ cups (330g) caster sugar  
1 cup (125g) cocoa powder  
Pinch of salt  
180g butter, melted  
2 large eggs, lightly whisked  
2 tsp Queen Vanilla Bean Paste  
Queen Black Food Colour Gel  
¾ cup (110g) plain flour  
¼ tsp baking powder

#### Marshmallow

1/4 cup (60ml) water

### Method - Brownie Base

#### STEP 1

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 sides of the tin.

#### STEP 2

In a large bowl, combine sugar, cocoa powder and salt. Mix to combine and then gradually stir in melted butter. Add eggs, Vanilla Bean Paste and Black Food Colour Gel, mixing until just combined. Sift together flour and baking powder and add to mixture, mixing until just incorporated.

#### STEP 3

Pour batter into prepared tin, spreading evenly. Bake for 30 minutes. Allow to cool completely in tin before using a flat based cup to press the brownie down to forming a flat fudgy base for the marshmallow.

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## Ingredients

2 sachets (24g) Queen Gelatine  
1/2 cup (125ml) water  
1 1/4 cups (275g) caster sugar  
1/3 cup (80ml/120g) Queen Glucose Syrup  
1-2 tsp Queen Peppermint Extract  
Queen Green Food Colour  
300g Cadbury Dairy Milk Peppermint

## Topping

200g dark cooking chocolate  
2 tbsp vegetable oil  
Queen Ready to Roll Icing

## 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 115°C (soft ball stage).

### STEP 3

With the stand mixer at a medium speed, carefully pour the hot sugar syrup down the side of the bowl (not over whisk attachment) into gelatine. Increase mixer to high and beat until mixture has tripled in volume and mixer bowl is no longer hot to the touch. Add peppermint essence and 20 drops Green Food Colour Gel, mixing to combine.

### STEP 4

Working quickly with a spatula, spread marshmallow mixture over the base. Place pieces of peppermint filled chocolate over the surface of the marshmallow and set aside at room temperature for 3-4 hours or 1-2 hours in the fridge.

## Method - Topping

### STEP 1

Combine chocolate and vegetable oil in a microwave safe bowl and heat in 30 second bursts until melted. Allow to cool slightly before pouring over marshmallow.

### STEP 2

Split Ready to Roll Icing into one large portion and two smaller balls. Using the larger portion, roll into small balls of various sizes to create eyeballs. Colour the second portion with Black Food Colour Gel, kneading thoroughly to incorporate. Roll into smaller balls and press onto the white eyeballs. Colour the third portion using Red Food Colour Gel, and apply to eyeballs to create veins. Place all over slice, allow chocolate to set before cutting into pieces with a hot knife to serve.

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