



PREP: 20 min  
COOK: 25 min  
SERVES: 6-8

## Vanilla Fudge Slice

One of our most loved recipes at Queen, this thick, fudgy slice is such a treat! Totally butter, totally smooth, and totally heady with plenty of vanilla bean!

### Ingredients

#### Base

60g butter  
1 cup (160g) brown sugar  
1 egg  
3/4 cup (110g) plain flour  
1/2 tsp baking powder  
1/2 tsp salt  
2 tsp Queen Organic Vanilla Bean Paste

#### Icing

80g butter  
2/3 cup (100g) icing sugar

### Method - Base

#### STEP 1

Preheat oven to 160°C (fan forced) and grease and line a 15cm square baking tin so that the paper extends over the sides to form handles (to help remove the finished slice from the tin).

#### STEP 2

In a small saucepan, melt the butter over medium heat then remove from the heat, transfer to a medium bowl and leave to cool for 10 minutes.

#### STEP 3

Add the sugar, egg, flour baking powder, salt and vanilla and stir through until the mixture is smooth.

#### STEP 4

Spread the batter into the prepared tin and bake for 20-25 minutes. Remove from tin to cool completely before icing.

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## Ingredients

1 tsp Queen Organic Vanilla Bean Paste

## Method - Icing

### STEP 1

To make the icing, beat all the ingredients together in the bowl of an electric mixer until light and fluffy. Spread on top of the cooled slice.

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