



PREP: 20 min  
COOK: 12 min  
SERVES: 24

## Two-tone rose cookies

The technique for icing these beautifully swirled cookies is very simple, yet they turn out so professionally. And the flavour of rose and vanilla is completely divine.

### Ingredients

#### Biscuits

- 160g butter, softened
- 3/4 cup (165g) caster sugar
- 1 tsp Queen Organic Vanilla Bean Paste
- 1 large egg
- 1 tbsp (20ml) milk
- 1 tsp baking powder
- 1/4 tsp salt
- 2 cups (300g) plain flour

#### Frosting

- 40g (2 tbsp) butter, softened
- 2 cups (300g) icing sugar

### Method - Biscuits

#### STEP 1

In the bowl of an electric mixer, beat the butter, sugar and vanilla bean paste until smooth and creamy. Add the egg and milk and beat them through.

#### STEP 2

In a separate bowl, combine the flour, baking powder and salt and with the motor running, slowly add it to the mixer. Beat slowly until the dough comes together.

#### STEP 3

Divide the dough in half and shape each half into a disc then wrap in plastic wrap and refrigerate for 1 hour.

#### STEP 4

Pre-heat the oven to 175C (fan forced) and line two baking trays with baking paper.

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## Ingredients

1/2 tsp Queen Organic Vanilla Bean Paste

2-3 tbsp milk

1 tsp Queen Rose Pink Colour

1 tsp Queen Natural Rosewater Essence

1 tsp Queen Yellow Food Colour Gel

## Method - Biscuits

### STEP 5

Working with one disc of dough at a time, flour the bench a little and roll the dough out to 5mm thick. Use round cookie cutters to cut shapes from the dough and place 2cm apart on the trays. Bake biscuits for 8-12 minutes or until golden.

### STEP 6

Leave biscuits on the trays for 5 minutes and then move to a wire rack to cool completely.

## Method - Frosting

### STEP 1

Beat the butter in the bowl of an electric mixer until fluffy. Add the vanilla and 1 cup of icing sugar and beat on low until the icing sugar is mixed in. Add 2 tablespoons of milk and beat until smooth. Add the rest of the icing sugar and beat until light and fluffy. You may need more milk to make the icing spreadable.

### STEP 2

Divide the icing in half and add the colour to each half, plus rosewater essence in the pink icing. Lay a piece of plastic wrap on a flat surface and spoon the icing down the middle to form a log shape. Wrap up the icing and twist both ends tying a knot in one end. Repeat with the other colour then drop the two logs together, open end first, into a piping bag fitted with a star nozzle.

### STEP 3

Starting in the middle of the biscuit, pipe a rose shape on top of each biscuits. Store biscuits in an air-tight container for up to three days.

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