QUEEN
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PREP: 20 min
COOK: 40 min
SERVES: 16

Baklava Slice

Delightfully nutty with a hint of zesty orange, this slice will have everyone reaching for seconds. Sit back, and settle in with a cup of tea, 'cos you're in for a treat.

Ingredients

Base

1 ½ cups (225g) plain flour
¼ tsp bicarbonate soda
Pinch of salt
¼ tsp cinnamon
115g unsalted butter, melted
¼ cup (55g) caster sugar
¼ cup (55g) firmly packed, brown sugar
1 tsp Queen Natural Vanilla Extract
1 tsp orange zest

Topping

1/2 cup (60g) pecans, chopped

Method - Base

STEP 1

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

STEP 2

Combine flour, bicarb, salt & cinnamon in a large bowl. Add melted butter, sugars, vanilla and orange zest, mixing until well combined. Press into prepared tin and bake for 12-15 minutes until evenly golden.

Method - Topping

STEP 1

Combine all ingredients and mix well. Spoon over cooked base while it is still warm and bake for an additional 10 minutes until golden and aromatic.

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Ingredients

1/2 cup (60g) walnuts, chopped

1/2 cup (60g) pistachios, chopped

1/3 cup (55g) lightly packed brown sugar

Pinch of ground cloves

Pinch of nutmeg

1 ½ tsp cinnamon

60g unsalted butter, melted

Syrup

1/3 cup (120g) honey

3 tbsp (60ml) water

1 tbsp (20ml) fresh orange juice

1 tsp Queen Vanilla Bean Paste

Method - Syrup

STEP 1

Combine all ingredients in a medium saucepan over low-medium heat, simmering for 12-15 minutes or until mixture is thickened. Allow to cool slightly before drizzling over cooked slice.

STEP 2

To serve, cut into triangle pieces with a sharp knife. Makes a delicious treat served with double cream and a cup of tea!

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