QUEEN
-EST 1897-



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.

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

Visit queen.com.au for recipes, tips, tutorials, products and to upload your own recipe.

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.

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