

Rose and Honey Cake

: 35

: 8-8



Utensils

Rose glaze

150 g Icing Sugar

1 tbsp Taylor & Colledge Rose Flavouring

about 30 - 45 ml Milk

Cake batter

200 g Unsalted butter softened

150 g Caster Sugar

3 Medium Eggs

60 g Honey

2 tbsp Taylor & Colledge Rose Flavouring

250 g Plain Flour

2 tsp Baking Powder

pinch Salt

Decoration

10 - 20 g Flaked Almonds

2 pinch Rose Petals

1. Preheat the oven to 170°C (fan). Grease and line a 20cm round springform cake tin with baking parchment. Set aside.
2. In a large bowl, beat softened butter with sugar until pale and fluffy. Add eggs, one at a time, mixing well between each addition. Stir in the honey and Taylor & Colledge Rose Flavouring until the mixture is smooth and aromatic.
3. Sift the flour, baking powder, and salt together. Alternately add the dry ingredients and milk to the wet mixture, beginning and ending with flour. Mix gently to form a smooth batter.
4. Pour the batter into the prepared tin and level the top. Bake in the preheated oven for 40 minutes or until a skewer inserted in the center comes out clean. Allow the cake to cool for 10 minutes in the tin, then remove to a wire rack to cool completely.
5. To make the almond glaze, sift icing sugar into a small bowl. Add the Taylor & Colledge Almond Extract, and gradually mix in milk until a thick but pourable glaze forms. Spread evenly over the cooled cake.
6. Sprinkle the almond slices over the glaze before it sets. Decorate generously with dried edible rose petals. Let the glaze firm up before slicing and serving your beautiful cake.