TAYLOR COLLEDGE

Rose and Honey Cake

Total Time:

Portions: 8-8 Portions

Ingredients

Utensils

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

Rose glaze

150 g Icing Sugar1 tbsp Taylor & Colledge Rose Flavouringabout 30 - 45 ml Milk

Decoration

10 - 20 g Flaked Almonds2 pinch Rose Petals

Preparation

- 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 & Elevanter 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 & Deledge 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.