TAYLOR & COLLEDGE

# Rose and Honey Cake



Preparation: 35 mins
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 Sugar
**1 tbsp** Taylor & Colledge Rose Flavouring
**about 30 - 45 ml** Milk

### Decoration

**10 - 20 g** Flaked Almonds
**2 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. 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.