

ROSE CUPCAKES

Those who have been with us for awhile will know I'm a huge fan of The Hummingbird Bakery and their recipes. I take no credit for this recipe – it's one of theirs! Everything about their recipes is so precise – I have literally NEVER had one go wrong. (Hope I haven't spoken too soon). If you want to get into baking, their books are a great way to start. Highly recommend! This recipe makes 12-16 cupcakes.

Cupcakes:

80g/3oz unsalted butter, softened
280g/10oz caster sugar
240g/8 ½ oz plain flour (all purpose in the US)
1 tablespoon baking powder
¼ teaspoon salt
1 tablespoon rosewater
240ml (8 ½ fl oz) whole milk
2 large eggs

Frosting:

500g/1 lb 2 oz icing sugar (powdered sugar in the US)
160g/5 ½ oz unsalted butter, softened
3 teaspoons rosewater

To decorate: dried rose petals, candied rose petals or pink jelly beans

1. Preheat oven to 190°C/375°F/gas 5. Line a muffin tin with muffin cases.
2. Using handheld, or a free-standing mixer with paddle attachment, whisk the butter, sugar, flour, baking powder and salt on a low speed until the consistency is of fine breadcrumbs.
3. Mix the rosewater with the milk in a jug, then add the eggs and whisk together by hand. Pour $\frac{3}{4}$ of the whisked mixture into the dry ingredients and mix on a low speed to combine. Increase the speed to medium and continue to mix until smooth and thick. Scrape down the sides of the bowl. Add the remaining milk mixture and continue to mix on medium speed until all of the ingredients are incorporated and the batter is smooth once again.
4. Divide between the muffin cases, filling each one by two thirds. Any remaining batter can be used to fill up to four more paper cases in a separate tin. Pop in the oven and bake for 18-20 minutes or until well risen and springy to the touch. Then allow to cool completely while you make the frosting.
5. Using the electric hand whisk or freestanding, with paddle attachment, slowly beat together the icing sugar and the butter until the butter is completely mixed in. (The mixture will still be powdery at this stage). Mix the rosewater with the milk, with the

machine still running, gradually pour this into the beaten icing sugar and butter. Once added, increase the speed to high and whisk until light and fluffy.

6. Divide the frosting between the cupcakes, smoothing it over the tops with a palette knife (offset spatula) and making a swirl in the frosting to finish.
7. Decorate with your chosen pink decoration.

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