



## Rosewater Cupcakes

(best served with tea and books)

### Ingredients

#### *Cake batter*

90g butter  
100g cream cheese  
120g caster sugar  
1 tablespoon rosewater  
2 eggs  
60g SR flour  
60g Plain flour

Rosewater/Pistachio Turkish Delight, chopped

#### *Icing*

60g butter  
180g cream cheese  
2 teaspoons rosewater  
500g icing sugar

### Directions

Preheat oven to 160 degrees.

Cream butter, cream cheese and sugar in a small bowl until pale and fluffy. Add rosewater and eggs and mix until combined.

Sift in flours (who am I kidding – I don't have time to sift) and mix until combined. At this point I sometimes add some chopped Turkish delight to the batter, but this is up to you.

Spoon mixture into lined cupcake cases.

Bake in a preheated 160 degree fan forced oven for 20 minutes or until they spring back when touched.

Prepare icing by beating cream cheese, butter and rosewater until light and fluffy. Gradually add in icing sugar.

Decorate cakes with piped or spooned cream cheese icing and teeny chopped cubes of chewy Turkish delight. Mine in the photos also have these gorgeous little rose toppers I purchased some time ago. You can also sprinkle cakes with chopped pistachios and rose petals – either the teeny dried ones found in cooking shops or fresh (non-sprayed) petals.