



# Rosewater Tea Cakes

**Prep Time**  
1 hr

**Cook Time**  
18 - 20 min

**Total Time**  
1 hr 20 min

**Yields**  
8 - 10 tea cakes



**R**osewater tea cakes with a rich chocolate ganache glaze are the perfect treat to enjoy with a hot, strong cuppa, serve at a bridal shower, or gift to Mum on Mother's Day. The cakes are made with a quick one-bowl batter and topped with a rosewater-infused chocolate ganache. Colouring some of the cake batter pink is completely optional. You can also experiment with different flavour combinations, such as rosewater and orange (simply add the finely grated zest of 1 organic orange), or rosewater and amaretto (use 2 tbsp rosewater + 1 tbsp amaretto.) The loaves are decorated with edible sugar roses, and we put them in free printable loaf wrappers from our Vintage Rose collection, which you can download here: <http://chcotta.ge/bl0256>

## Ingredients

### *For the tea cakes*

170 g (3/4 cup / 1 1/2 sticks) unsalted butter, room temperature

150 g (3/4 cup) granulated sugar

3 eggs (UK & Europe: M / US, CA, AUS & NZ: L)

180 g (2 cups) cake flour, sifted

60 ml (1/3 cup) milk

3 tbsp rosewater

1 1/2 tsp baking powder

1/4 tsp salt

pink food colouring (optional)

### *For the chocolate ganache*

150 g (5 oz / 3/4 + 1/8 cup) dark or semi-sweet chocolate, chopped, or chocolate chips

120 ml (1/2 cup) double (heavy) cream

1 tbsp rosewater

## Instructions

1) Preheat the oven

Preheat the oven to 180°C (350°F / Gas Mark 4).

2) Mix the cake batter

Sift the flour, baking powder and salt into a large bowl. In a large mixing bowl, beat the butter and sugar with an electric until light and fluffy. Scrape down the sides of the bowl occasionally. Add the rosewater and mix well. Add the eggs one-by-one and beat until well incorporated. If the mixture curdles, stir in a tablespoon of flour. Add the flour and milk and mix until everything is just combined. Don't overbeat the batter. Divide the cake batter into two portions and tint one portion pink using pink food colouring.

3) Bake the rosewater tea cakes

Fill the mini loaf moulds 2/3 with both untinted and pink cake batter. Run a skewer through to create a marbled pattern. Bake the tea cakes for 18 to 20 minutes. To check the doneness, insert a cake tester or skewer into the middle of a cake. If the skewer comes out clean, remove the tea cakes from the oven. Place on a wire rack and allow the cupcakes to cool.

4) Make the chocolate ganache

Place the chopped chocolate or chocolate chips and cream in a microwave-safe jug and melt in the microwave set to the lowest setting for 1 minute. Remove from the microwave and stir with a plastic spatula. Continue melting the chocolate in 30-second intervals and mix between each interval until chocolate has completely melted and the ganache is perfectly combined. Let the ganache set for 5 to set a little and stir in the rosewater. Then pour over the cake loaves.

5) Decorate the tea cakes

While the chocolate ganache is still soft, decorate the tea cakes with edible sugar roses and sprinkles, hundreds-and-thousands (nonpareils), and pearl dragées. Then place the cakes in the printable loaf wrappers and serve.



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## Ingredients (continuation)    Storage & Shelf Life

### *For decorating*

edible sugar roses

pink and white sprinkles, hundreds-and-thousands (nonpareils), and dragées

8 - 10 disposable mini loaf bake-in moulds

printable loaf wrapper (download at the end of the post)

You can keep the finished rosewater tea cakes at room temperature for three days. The undecorated tea cakes can be stored in airtight containers or ziplock bags in the freezer for a month. Always let the cakes come to room temperature before enjoying.