



PREP: 20 min
COOK: 60 min
SERVES: 6-8

Glazed Rosewater and Vanilla Bundt

This buttery, rose-scented bundt cake is the very perfect thing next to a mug of tea. Refined, elegant and easy, and who can resist the luscious drippy icing!

Ingredients

Cake

250g butter, softened
1 cup (220g) caster sugar
1 tsp Queen Organic Vanilla Bean Paste
1 tsp Queen Rosewater Essence
3 large eggs
2 1/2 (375g) cups self-raising flour
1 cup (250ml) milk

Glaze

1 cup (150g) icing sugar
1 tsp Queen Rosewater Essence

Method - Cake

STEP 1

Preheat oven to 160°C (fan forced) and grease a 22cm bundt tin with butter.

STEP 2

In the bowl of an electric mixer, beat butter, sugar, vanilla and rosewater essence until light and creamy.

STEP 3

With the motor running, add eggs one at a time making sure each one is mixed in before adding the next.

STEP 4

Add half the flour and mix it through then half the milk and repeat.

STEP 5

Spread batter into the prepared tin and smooth out the top with a spatula.

STEP 6

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Method - Cake

Bake the cake for 1 hour or until a cake tester inserted in the middle of the cake comes out clean.

STEP 7

Leave to rest in the tin for 5 minutes and then carefully turn out onto a wire rack to cool completely.

Method - Glaze

STEP 1

Combine icing sugar and rosewater essence. Slowly stir in enough water to make it a drizzle consistency (if it gets too thin add a little extra icing sugar).

STEP 2

Drizzle the icing over cooled cake.

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