



The most decadent Rose Milk is used to flavour this soft sponge cake. Decorate with cream and fresh Strawberries. The Pistachio nuts give this decadent dessert a lovely crunch.

Contact Us on the Website to order:

- The Deli Coffee Co. Rosewater
- The Deli Coffee Co. Strawberry Rose Jam
- The Deli Coffee Co. Rose Petals

Serves 8 to 10

# Strawberry Rose Milk Cake

225g plain flour  
1 tsp baking powder  
½ tsp salt  
5 eggs  
175g caster sugar  
5ml rosewater  
115g unsalted butter, melted

## **ROSE MILK**

15ml The Deli Coffee Co. Rose Water  
4 drops pink food colouring  
250ml condensed milk  
250ml whole milk  
250ml double cream

## **FOR THE TOPPING**

300g strawberries, sliced  
250ml double cream

Dried rose petals and Crushed pistachios, for sprinkling  
The Deli Coffee Co. Strawberry Rose Jam

## **Method:**

Preheat the oven to 180°C and lightly grease a 3-litre baking dish.

In bowl, whisk together all the ingredients for the Rose Milk, keep until needed.

Sift the flour, baking powder and salt into a bowl. Put the eggs and sugar in the bowl of mixer fitted with the whisk attachment and whisk on high speed for about 7 minutes until thick and pale. Fold in the flour mixture and rosewater, then fold in the melted butter. Spoon into the baking dish, smooth the top and bake for 30-35 minutes until golden brown, and a skewer inserted into the cake comes out clean. When you remove the cake from the oven, prick it all over with a skewer. Pour over the Rose Milk while still warm and leave to cool to room temperature. Cover and refrigerate overnight.

To serve, gently whisk the double cream in a bowl until stiff peaks. Spread the cream over the surface of the cake and dot with The Deli Coffee Co. Strawberry Rose Jam. Spoon the strawberries over the cake. Top with rose petals and crushed pistachios.

