

fuss free flavours

tasty stuff without the fuss



White Chocolate and Rose Loaf Cake

Makes 1 loaf (about 8 generous slices)

Preheat the oven to 180C / 350F / GM4
Line a 1lb loaf tin with baking parchment.

Ingredients

For the syrup

60ml fruit cordial – I used raspberry and rose
1 tsp rose water
50g Sugar
3 Cardamom Pods (optional)

For the Cake

120g butter – or baking margarine
75g granulated sugar (I use unrefined golden)
1 tsp vanilla extract
1 tsp rose water
2 eggs – free range please!
1 heaped tsp baking powder
120g plain flour
50g white choc chips

Method

Put all the ingredients for the syrup into a small pan and simmer until reduced by half.

Using a handheld or stand mixer cream the butter and sugar together until pale and fluffy. Beat in the vanilla extract, then the eggs, one at a time. Stir in half the reduced syrup and the rose water. Fold in the baking powder, flour and chocolate chips.

Pour the batter into the prepared loaf tin and bake for about 30mins until the cake is firm to the touch and a skewer inserted into the middle comes out clean.

Whilst the cake is still warm prick the top all over with a fork, and drizzle the remaining syrup over. Leave to cool then remove the parchment paper.

Dust with icing sugar to serve.

Enjoy! The cake should keep in a tin for a good 5 days.