

Hibiscus Rose Cake

Prep Time: 25 minutes

Cook Time: 35 minutes

1 C unsalted butter, softened
1 1/2 C granulated sugar
4 lg eggs
2 1/2 C all-purpose flour
2 1/2 t baking powder

1/2 t salt
1 C milk
4 T Hibiscus tea leaves
1 t rose water (see instructions below)

Topping:

1 C heavy cream
8 oz cream cheese, softened
1/2 C powdered sugar

2 T Hibiscus tea leaves, finely ground
1 t Summer Rose tea leaves, finely ground

Preheat the oven to 350°F. Grease and flour two 9-inch round cake pans, or a 13x9-inch sheet cake pan.

Heat the milk until just simmering, then add the Hibiscus tea leaves. Let steep for 5 minutes, then strain and let cool.

Cream the butter and sugar together until light and fluffy. Add the eggs one at a time, beating well after each addition.

Combine the dry ingredients (flour, baking powder, salt) in a separate bowl.

Alternate adding the dry ingredients and the cooled hibiscus-infused milk to the butter mixture, beginning and ending with the dry ingredients. Mix until just combined.

Stir in the rose water until fully incorporated.

Divide the batter evenly between the prepared pans and smooth the tops.

Bake for 30-35 minutes or until a toothpick inserted into the center comes out clean.

Cool the cakes in the pans for 10 minutes, then turn out onto wire racks to cool completely.

Topping:

Whip the heavy cream until stiff peaks form.

Beat the cream cheese and powdered sugar together until smooth.

Fold in the whipped cream, finely ground Hibiscus tea leaves, and finely ground Summer Rose tea leaves until well combined.

Assembly (for two 9-inch rounds):

Place one cake round on a serving plate.

Spread a layer of the topping over the first cake layer.

Add the second cake round on top and cover with the remaining topping.

Decorate with rose petals and hibiscus petals or other complementary items. Enjoy your rosy creation!

How to Make Rose Water:

2 C fresh rose petals (organic, if possible)

5 C distilled water

Rinse the rose petals thoroughly to remove any dirt or pesticides.

Add the rose petals to a large saucepan and pour the distilled water over them.

Bring to a boil, then reduce the heat to low and let simmer for 20-30 minutes, or until the petals lose their color.

Turn off the heat and let the mixture cool completely.

Strain the liquid into a clean jar or bottle. Store in the refrigerator for up to 1 month.