



WHITE CHOCOLATE ROSE TEA CAKES

Deeann's Kitchen

BAKE TIME: 12 MINUTES

MAKES ABOUT 18 COOKIES

Ingredients:

- 1 (15.25-ounce) box strawberry cake mix
- 3 tablespoons all-purpose flour
- 2 ounces white chocolate, finely chopped
- 1 teaspoon fresh thyme leaves (optional)
- ½ cup vegetable oil
- 2 large eggs, room temperature
- 1 teaspoon vanilla extract
- ½ teaspoon rose extract (or 1 teaspoon rose water)
- Sparkling or sanding sugar, for rolling
- Melted white chocolate, for drizzling (optional)

Directions:

1. Preheat oven to 350°F. Line a baking sheet with parchment paper.
2. In a medium bowl, whisk together the cake mix, flour, chopped white chocolate, and thyme (if using).
3. In a separate bowl, combine the vegetable oil, eggs, vanilla extract, and rose extract (or rose water).
4. Stir the wet ingredients into the dry ingredients until fully combined. The batter will be thick and sticky.
5. Pour sparkling sugar into a small bowl.
6. Lightly spray a ½-tablespoon cookie scoop with nonstick spray. Scoop batter, release into the sugar, gently roll to coat, and reshape if needed.
7. Place cookies on the prepared baking sheet. Repeat with remaining batter.
8. Bake for about 12 minutes, until cookies have puffed, cracked slightly, and no shiny batter remains in the center.
9. Remove from oven and tap the pan gently on the counter to settle the cookies. Cool on the baking sheet for 5 minutes, then transfer to a cooling rack.
10. Once completely cool, drizzle with melted white chocolate if desired.