

Pink Marbled Rosewater Cake

A Rose flavoured Cream Cake

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INGREDIENTS

- 125ml strong rose tea (I used 2 bags of rose tea)
- 70g creme fraiche (30% fat)
- 210g flour
- 1tsp baking powder
- 1/2tsp baking soda
- 140g butter at room temperature
- 170g sugar
- 100g brown sugar
- 2 eggs
- 2tsp rose water

- 300g butter at room temperature
- 300g cream cheese at room temperature
- 300g whipped cream at room temperature
- 9tbsp icing/powder sugar

- 200-300g raspberries
- 6-9tsp rose jam
- Edible rosebuds for decoration



DIRECTIONS

1. Make the strong rose tea and add creme fraiche to it. Leave aside to cool.
2. Sift flour, baking powder and baking soda in a medium bowl.
3. Beat the soft butter in a standing mixer for 5 minutes (or with a hand mixer about 7 minutes). Add the sugars and beat for another 5 minutes. Add one egg at a time and beat for about a minute in between additions.
4. Add rose water to the cooled rose tea and mix lightly.
5. Add flour to the butter mix in 3 additions alternating with the rose tea so that you will end with dry ingredients.
6. Butter four 15 or 16cm cake pans.

7. Colour half of the batter pink and transfer the batter into the cake pans like instructed in the video.
8. Bake the cake in 175°C bottom top heat for about 30 minutes or until a toothpick comes out clean.
9. Remove from the oven and allow to cool completely.
10. To make the cheesecake frosting, whisk butter with a hand mixer until pale and soft (about 5 minutes). Then add the cream cheese and whisk shortly just so that the ingredients have combined. Then sift in the powder sugar and mix it in shortly.
11. Whip the whipping cream until stiff and add to the rest of the ingredients of the frosting. Fold in with a spatula. Then transfer half of the frosting into a piping bag.
12. To construct the cake, take one of the cake bases and spread it with about 2 tablespoons of rose jam. Then pipe some of the frosting over the base and add some fresh raspberries. Repeat with the rest of the two layers.
13. Cover the cake with the other half of the frosting and decorate with some dry rosebuds.
14. Allow the cake to rest in the fridge over night before serving.
15. Remove the cake from the fridge about 30 minutes before serving.