



## Rochelle's Kitchen London

@rochelleskitchenlondon

# ROSY CHOCOLATE CUPCAKES

### INGREDIENTS

- 175g** plain flour
- 1 tsp** baking powder
- Pinch** of salt
- 150g** butter
- 150g** caster sugar
- 1 tsp** vanilla extract
- 3** eggs
- 3** tbsp cocoa powder
- For the buttercream...**
- 120g** soft butter
- 500g** icing sugar
- 2** tbsp milk
- 1/2 tsp** rose water
- 10g** Westlands Rose Petals
- 60g** shelled pistachio nuts, finely crushed
- Pink food colouring

### METHOD

- 1.** Preheat the oven to 160 fan
- 2.** Sift the flour, baking powder, cocoa powder and salt together in a bowl.
- 3.** Beat the sugar and butter until pale and fluffy.
- 4.** Add the vanilla extract and eggs, one at a time, beating well.
- 5.** Slowly add the dry ingredients and beat.
- 6.** Divide the mixture between 12 muffin cases and bake for 20-25 mins until well-risen.
- 7.** Cool completely on a wire rack before decorating.
- 8.** For the buttercream, beat the butter until smooth.
- 9.** Sift half the sugar onto the butter and mix.
- 10.** Add the rest of the sugar with the rose water and beat.
- 11.** Add the milk slowly and beat for 3-4 mins using an electric whisk before adding the food colouring.
- 12.** Pipe the buttercream onto the cakes and then sprinkle with the crushed pistachio nuts and cover generously with the rose petals from Westlands UK.

PREP TIME | 15 minutes

COOK TIME | 20-25 minutes

READY IN | 40 minutes