

## **Orange Cardamom Cupcakes with Rose Water Frosting**

The inviting scents of cardamom and rose water will make your mouth water for these delightful cupcakes! Treat yourself to one with your afternoon tea!

### **Ingredients**

#### **Cupcakes**

2 cups All-Purpose Flour  
1½ teaspoons Baking Soda  
½ teaspoon Salt  
2 teaspoons finely ground Cardamom  
1 cup Unsalted Butter, softened  
1 ½ cups Sugar  
4 large Eggs  
1 tablespoon Vanilla Extract  
2 teaspoons Rose Water  
4 teaspoons Orange Zest (about 2 oranges)  
1 cup freshly squeezed Orange Juice (about 2 oranges)  
½ cup Whole Milk

#### **Rose Water Frosting**

4 cups confectioners' sugar, sifted  
1 ½ cups Unsalted Butter, softened  
2 teaspoons Vanilla Extract  
4 Teaspoons Rose Water  
1-2 tablespoons Whole Milk

#### **Topping**

1 cup coarsely chopped Walnuts

#### **Preparation**

**Prepare Cupcakes:** Preheat oven to 350 degrees with rack in the center. Line two 12-cup muffin pans with cupcake liners. Lightly spray with non-stick cooking spray to prevent tops from sticking.

Sift flour, baking soda, salt and cardamom in a medium bowl, set aside.  
Combine orange juice and milk, set aside.

In the bowl of an electric stand mixer fit with the paddle attachment beat the butter until soft. Add the sugar and beat until light and fluffy (about 2-3 minutes). Add the eggs, one at a time and beat until well incorporated. Add vanilla extract, rose water, and orange zest and beat until combined. Reduce speed to low, add milk/orange juice mixture and flour mixture alternately, beginning and ending with flour mixture, mixing batter until smooth, scraping down sides if needed.

Using a ¼ measuring cup evenly distribute batter inside cupcake holders. Smooth tops then bake in the oven until toothpick inserted into the center of the cupcakes comes out clean, about 18-20 minutes. Remove from oven and allow cupcakes to cool. Transfer cupcakes to a wire rack to cool completely.

**While Cupcakes Cool Prepare Frosting:** In the bowl of an electric stand mixer fit with the paddle attachment beat butter until soft. Beat in the vanilla extract and rose water. Reduce speed to low and gradually add the confectioners sugar until well combined, scraping down the sides of the bowl if needed. Add 1 tablespoon milk and beat until combined. Beat frosting on high speed until light and fluffy, about 3-4 minutes. (Add additional 1 tablespoon milk if frosting is too thick and beat a few minutes longer)

Fill a piping bag with frosting and frost the cupcakes starting from the outside and working your way in to the center. Sprinkle tops generously with chopped walnuts.

Makes 24 cupcakes

\*Cupcakes keep well in an airtight container for 2-3 days or may be refrigerated. Bring to room temperature before serving.

\*Grind Cardamom in a coffee grinder until finely ground. (1 Tablespoon yields about 2 teaspoons ground)