



Vanilla Rose Cake

Ingredients:

- 1 box **Simple Mills** Vanilla Cake Mix
- 3 large eggs
- 1/3 cup high quality, mild flavored oil (such as grapeseed)
- 1/3 cup water
- 1 Tbsp rosewater
- 1 tsp vanilla extract
- Chocolate frosting of choice
- Food grade rose petals for decoration (optional)

Instructions:

1. Preheat the oven to 350°F
2. Thoroughly grease two 6" round cake pans and set aside
3. In a large mixing bowl, beat the eggs, then mix in the oil, water, rosewater, and vanilla extract
4. Once the liquid ingredients are thoroughly combined, stir in the cake mix until the batter is smooth
5. Divide the batter evenly between the two prepared cake pans (about 1 ¼ cups per cake pan)
6. Bake for 25-30 minutes, until a tester inserted into the center of one of the cakes comes out clean
7. Remove from the oven and allow the cakes to cool in the pans for about 10 minutes before removing from the pan and transferring to a wire rack to cool completely
8. Decorate with chocolate frosting and food grade rose petals (available online or at specialty baking stores), or however you like!

Notes:

1. Rosewater is available online or at middle eastern grocery stores. It may also be available in the middle eastern section of the "ethnic foods" aisle of your supermarket
2. If you prefer to make cupcakes, line a 12-compartment cupcake pan with papers or grease it thoroughly. Divide the batter evenly between the 12 compartments. Bake in the preheated (350F) oven for about 18-25 minutes until a tester inserted into the center of one of the cupcakes comes out clean

3. The trickiest part about layer cakes is baking level layers. My favorite easy trick is to hold the pan about an inch above the counter and drop it to get the excess air out
4. Make sure your cake layers are completely cooled all the way through before frosting and decorating
5. To frost the cake, you are welcome to use whatever frosting you prefer, but we recommend chocolate avocado frosting. It is easy to make, wholesome, and you can't taste the avocado at all
6. The cake layers can be made in advance. Make sure they are completely cooled all the way through, then wrap them tightly in plastic and refrigerate until ready to use. They are at their best within 24-48 hours of baking