

# TURKISH DELIGHT CUP CAKES

Makes 12 standard cupcakes or 36 mini size

125g Butter  
¾ cups Sugar  
3 Eggs  
1 tsp Rose Water  
½ cup Sour Cream  
1 cup Plain Flour  
1 tsp Baking Powder  
12 pieces Rose Turkish Delight

Pre-heat oven to 180°C

Grease and flour a 12 hole muffin pan (or 36 hole mini) or line with individual paper cases.

Cream butter and sugar until pale. Beat in eggs, rosewater and sour cream.

Fold in sifted flour. Pour into prepared tins and poke a piece of Turkish delight into each (cut to fit mini size).

Bake for 25 minutes or 15 minutes (mini) or until skewer inserted into cake part comes out clean.



## key ingredients

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