

# Bundt Cake with a Rosewater Glaze

## Cake:

Melted butter and flour for coating the Bundt pan

2 sticks unsalted butter

2 ¼ cups All-Purpose flour

1 cup of shelled & unsalted pistachios

1 teaspoon salt

1 teaspoon baking powder

½ teaspoon baking soda

½ teaspoon ground cardamom

1 ½ cups granulated sugar

4 large eggs

1 cup buttermilk

8 oz diced Citron



## Glaze:

1 cup sifted confectioner's sugar

1 ½ Tablespoons whole milk

½ teaspoon rosewater

¼ cup finely chopped pistachios (shelled & unsalted)

3 Tablespoons consumer grade rose petals

Preheat the oven to 350° and make sure your oven rack is in the middle. Use a pastry brush and butter a Bundt pan thoroughly with melted butter and then dust with flour.

Use a food processor to chop 1 cup of pistachios until they are finely ground. Whisk the ground pistachios, flour, salt, baking powder, and cardamom together in a medium bowl and set aside.

Use your stand mixer with the paddle attachment to beat the butter and granulated sugar on medium high for 3 minutes. The mixture should be light and fluffy. Add the eggs, 1 at a time, and scrape down the sides of the bowl as needed. Once you've added each egg, reduce the mixer speed to low and add the flour mixture in 2 or 3 batches, alternating it with the buttermilk. Fold in the Citron.

Pour the batter into your prepared Bundt pan and bake for 45-50 minutes or until a cake tester comes out clean. Set the pan on a wire rack and allow it to cool for 30 minutes before turning out the cake and cooling it completely.

While the cake is cooling, use a medium bowl to whisk together the sifted confectioner's sugar, milk, and rosewater until it is completely smooth. If you want a super thin and more clear look to the glaze, use more milk. For a thicker, more dense glaze, use less milk. Pour the glaze over the top of the cake in a circular pattern. Sprinkle the finely chopped pistachios and rose petals over the top right away, and then let the decorations set for about 30 minutes.