

# Orange Blossom Cakes

BY WILD FLOURS

|                                    |                                    |
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| 250 g self-raising flour           | 1 teaspoon vanilla essence         |
| 250 g unsalted organic soft butter | 1/2 teaspoon baking powder         |
| 175 g caster sugar                 | 3 tablespoons orange blossom water |
| 4 large eggs                       |                                    |

1. Preheat the oven to 180 ° C.
2. In a bowl mix the soft butter and sugar until the mixture is creamy and pale. Add the eggs one at a time and then the vanilla essence.
3. Add the flour gradually, mixing well before adding more. Mix in the baking powder. Carefully add the orange blossom water.
4. Pour the mixture into a greased mould or use a selection of different sized pretty cupcake holders. Bake for 30 minutes until the top is golden.
5. Leave to cool on a wired rack and then sprinkle with icing sugar. Decorate with a selection of edible flowers from the garden. Serve with a lovely pot of Earl Grey tea.