

## ROSE WATER JELLY CAKES

These sweet little cakes are just perfect for an afternoon tea.

250g unsalted butter	1 pkt raspberry jelly
200g caster sugar	2 tbsp rose water
4 eggs	1½ cups fine desiccated coconut
250g self-raising flour	rose petals, to garnish
2 tsp baking powder	icing sugar, for dusting
1 tsp vanilla essence	
5 tbsp milk	

Preheat oven to fan-forced 160C (180C conventional).

In a food processor, combine butter, sugar, eggs, flour, baking powder and vanilla until smooth. Gradually add the milk until combined and the mixture is smooth.

Place tablespoonfuls into well-greased small muffin trays and bake for 8-10 minutes.

Make jelly according to packet instructions. Add rose water and stir every now and then till you have a slurry of unset jelly.

Roll the baked cakes in the jelly and then roll in coconut to coat a little. To serve, place a rose petal on each cake and dust with icing sugar.

+ Accompany with chardonnay

+  
The rose water milk puddings are the perfect dessert on a hot day – just take them straight out of the fridge and enjoy.



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### Matt Skinner recommends

**Allies Garagiste Chardonnay 2008 \$25**  
Barney Flanders and David Chapman produce a small range of wines from around Victoria that effortlessly juggle elegance and finesse with intensity and concentration. A clear standout is the chardonnay, which packs a solid core of grapefruit, nectarine and cashew, with lovely texture and a long seamless finish.

**Campbells Merchant Prince Rare Muscat NV \$110**  
While there are many great (and cheaper) examples of fortified wine about, few will leave an impression like this. Mahogany colour and a syrupy appearance lead to a deep and exotic nose of dried fruit, mocha, spice and spirit. It delivers complexity and style, and is as close to fortified perfection as you will taste.

**Chalmers Nero d'Avola 2008 \$30**  
A number of producers are doing great things with alternative varieties in Australia – Damien Tscharka, Yalumba, Stephen Pannell and, of course, Bruce Chalmers. Nero d'Avola is a new addition to the Chalmers stable, and this is a rich example where aromas of raspberry, licorice and cola make way for a firm palate.

