

Cupcakes	2 teaspoons vanilla extract (essence)	White Chocolate Buttercream	4 cups (600 g) confectioners' (icing) sugar, sifted
4 cups (600 g) self-rising flour	8 large eggs, lightly beaten	12 ounces (360 g) white chocolate	
1 teaspoon salt	1½ cup (330 ml) milk	2 cups (4 sticks) butter, softened	
1⅓ cups (130 g) ground pistachios	1⅓ cup plus 2 tablespoons rose water	1 teaspoon vanilla extract (essence)	
2 cups (4 sticks) butter, softened	Pastel sugared flowers, to decorate	2 tablespoons rose water	
4 cup (800 g) superfine (caster) sugar			

HERE COMES THE BRIDE CUPCAKES

Cupcakes: Preheat the oven to 350°F (180°C/ gas 4). • Line four 12-cup muffin pans with silver paper lined or pastel colored baking cups. • Sift the flour and salt into a small bowl. Stir in the ground pistachios. • Beat the butter, sugar, and vanilla in a medium bowl with an electric mixer on medium-high speed until pale and creamy. • Add the eggs in one at a time, beating until just blended after each addition. • With mixer on low speed, gradually add the mixed dry ingredients, milk, and rose water. • Spoon the batter into the prepared cups, filling each one three-quarters full. • Bake for 20–25 minutes, until golden brown and firm to the touch. • Place on a rack and let cool completely.

White Chocolate Buttercream: Melt the chocolate in double boiler over barely simmering water. Remove from the heat and let cool. • Beat the butter and vanilla in a medium bowl with an electric mixer on medium-high speed until pale and creamy. • Pour in the rose water and cooled chocolate, beating until blended. Gradually add the sugar, beating until blended. • Spoon the buttercream into a pastry bag fitted with a plain nozzle. Pipe the buttercream onto the cupcakes and decorate with pastel sugared flowers.

