
Rose-Cardamom Frosting

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2 cups Italian buttercream

1 tablespoon rose syrup

1 teaspoon rose water

1/4 teaspoon freshly ground cardamom

dried rose petals (for topping)

edible gold leaf (for topping)

In a bowl, mix the buttercream, rose syrup, rose water and cardamom.

Spread on cupcakes.

Top with rose petals and gold leaf.

Dessert

Per Serving (excluding unknown items): 0 Calories; 0g Fat (0.0% calories from fat); 0g Protein; 0g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 0mg Sodium. Exchanges: .