



Persian Love Cake

Ingredients for the cake

200 g (2 cups) almond meal
150 g (1 cup) plain flour
1 tbsp baking powder
1.5 tsp ground cardamom
120g / 8 tbsp unsalted butter, room temperature
150g (3/4 cup) brown sugar
150g (3/4 cup) white sugar
2 eggs
250g (1 cup) plain yoghurt
Zest of one orange/lemon
50g / 2oz raw pistachios, chopped

Ingredients for the Syrup

85 ml (1/3 cup) water 70g (1/3 cup) caster sugar
30 ml (2 tbsp) rose water
juice of one lemon

To make the cake

Preheat oven 180C/350F (standard) or 160C/320F (fan). Grease and line a 23cm/9" cake tin.

Mix all the dry ingredients: almond meal, flour, baking powder and cardamom in a bowl.

Beat butter, brown and white sugars with an electric mixer until incorporated. Add eggs, beat until smooth. Then add yoghurt and orange zest, mix for 5 minutes.

Add dry ingredients. Stir until mixed through.

Pour into the ready cake tin, smooth surface.

Bake 50 minutes to 1 hour

Scatter rose petals over the cake. Poke a few holes all over the cake using a skewer. Pour warm syrup over while cake still hot. Leave to soak in the tin for 1 hour

To make the syrup

Place all your ingredients in a saucepan over medium heat. Simmer for only 2 minutes. Put the pistachios in.

Set aside.

www.parisaspersiankitchen.com