

# Baklava cake

**Preparation time 10 minutes**

**Baking time 30-45 minutes**

**Oven temperature 160 degrees Celsius (preheat before you start making the cake)**

**21cm cake tin**



## ingredients

Unsalted butter 120g (room temperature)

Sugar 120g

2 eggs

100g plain flour

Almond powder (flour) 40 g (you can replace it with plain flour flour)

Baking powder 1/2 tsp

Rose water 1 tbsp

Orange blossom water (can be replaced with rose water) 1 tsp

lemon zest 2 tbsp

Five sheets of baklava dough (Yufka or filo)

Dried pistachios and roses for garnish

## Syrup for the cake

1 cup water

1 cup sugar

Melted saffron a little

1/4 cup rose

## How to prepare

First, sift the flour, baking powder, almond flour well. Beat the butter and sugar with a mixer until it is completely creamy. Add the eggs one by one and beat the rose, orange blossom water and lemon zest, respectively, with a mixer. Add flour and mix the ingredients. Cover the cake tin with baking paper. Pour the cake batter into it. Now take a sheet of yufka dough and brush the melted butter completely so that it covers the entire surface of the dough. Preheat the oven to 160 degrees Celsius and leave for 30-45 minutes. Finally, check the side with a toothpick.

## Syrup recipe

Put all the ingredients on the heat for 5 minutes. Pour the prepared syrup over the baked cake and decorate with chopped pistachios and walnuts and leave to cool. enjoy your food