Coconut baklava cake

Preparation time 10 minutes
Baking time 25-30 minutes
Preheated oven 180c
25x35cm baking tray lined with baking sheet or greased with butter

Ingredients for the cake

eggs 3
(Sugar 150g (3/4 cups
(Semolina flour 260g (1 and 1/2 cups
(Shredded coconuts 60g (1/2 cup
(Greek yoghurt 140g (1/2 cup
(Plain flour 60g (1/2 cup
(Melted butter 120g (1/2 cup
Baking powder 1tsp
Pinch of salt
Ground cardamom 1/2 tsp

Ingredients for the syrup

(Warer 12ml (1/2 cup
(Sugar 200g (1 cup
(Rose water 60ml (1/4 cup

To make the cake

Using an electric mixer beat the eggs with sugar and ground cardamom until fluffy and doubled in volume. Add the melted butter and yoghurt. In a separate bowl mix flour, semolina, coconut, salt and baking powder. Then add the mix gradually to the batter and mix well. Then pour the batter in the prepared tray and bake in a preheated oven for 25-30 .minutes

To make the syrup

Bring it a gentle boil the water and sugar and let it simmer for 5 minutes. Then turn off the heat she add the rose .water
Once the cake is out of the oven pour the cold syrup over the hot cake and let it sit for one hour. Then cut the cake in .squares your favourite size and sever warm or cold

www.parisaspersiankitchen.com