Saffron, pistachio and orange cake

serves 8 pieces
time to prepare 10 min
time to bake 30-40 min
preheat your oven to 170c
23 cm round tin or a loaf pan buttered and dusted with flour or lined with a baking sheet

Ingredients

200g unsalted butter, room temperature
250g (1 cup) sugar
zest of 1 orange
2tbsps orange juice
a pinch of saffron steeped in 2tbsp hot water
3 large eggs
200g (2 cups) ground almond
50g (1/2 cup) pistachios, roughly chopped
100g (3/4 cup) plain flour
1 1/2 tsp baking powder
pinch of salt

For the topping

50g (1/4 cup) sugar
juice and rind of two oranges
50g (1/2 cup) pistachios, roughly chopped
a pinch of saffron steeped in 2tbsp hot water

To make

In a large bowl beat your butter and sugar until
light and fluffy using an electric whisk.
Add the eggs and beat until combined. Next, add the orange juice and zest.
Mix two tablespoons of the flour with the pistachios to coat them well. This will prevent them from submerging to the bottom while baking.
Then mix together the flour, baking powder salt. Add it to the cake make mix together with the almond meal. Leave one tsp of the saffron mix to add at the end, add the rest of the prepared saffron and dusted pistachios and mix with a spatula until well incorporated. Transfer it to the prepared cake tin. Drizzle the saffron you had set aside on top of the cake and bake in the oven.

To make the syrup for the topping.

Put all the ingredients together and bring it to a gentle boil. Turn the heat off and let it cool.
Once the cake is out of the oven and is still hot, add the cooled syrup using a spoon making sure the pistachios and orange rinds cover the top of the cake equally.
You can store this cake in the fridge for 3 days and in the freezer for a month.

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