



exotic[®]
bazaar

PERSIAN
LOVE CAKE

IN THE KIT

- 1 x Pack Persian Love Cake Mix
- 1 x pack Icing Mixture
- 1 x pack Rose Petal & Pistachio Garnish
- 1 x Bottle Of Rose Water

All cake images are sent by our customers.

♥ Thanks Razel, Janet, Brenda, and Azi

JUST ADD



EGGS
2 XL

+



NATURAL YOGHURT
1 cup (approx. 200g)

+



SOFTENED BUTTER
160g

+



SUGAR
1 cup

+



CAKE TIN
20 cm



*Egg alternative: 80g mashed bananas, Or egg replacer
Yoghurt choices: unsweetened natural, greek, or plant-based
Butter alternative: cooking oil, ghee, or margarine
Sugar 1:1 substitute: honey, date syrup, monk fruit baking sugar
(For other sweeteners follow their recommended amount)*

ONE LAYER CAKE

- 1- Preheat oven to 170C (160C fan-forced). Line the cake tin with baking paper.
- 2- Using an electric mixer cream the softened butter and sugar. Add the eggs one by one and beat. Add the yoghurt plus 2Tbsp water.
- 3- Add the Persian Love Cake mix and fold it to evenly mix (The batter will be thick).
- 4- Pour into the cake tin. Bake for 45-50 minutes or until a chopstick inserted in the middle comes out clean. Let the cake completely cool down then decorate.

Decorate With Rosewater Icing & Rose Petal Garnish:

Place the Icing Mix in a small bowl then add the rosewater provided little by little until dissolved. If the icing is too thick, add water or a few drops of lemon juice. Spread over the cake or divide between cupcakes (recipe below) then garnish with the provided rose petal garnish pack.



CUPCAKE

Follow the steps above to prepare the cake batter. Distribute evenly into cupcake papers, filling each paper with about 2/3 the way up. Bake for 30 minutes or until a chopstick inserted in the middle cupcake comes out clean. Cool down & decorate.

TIPS:

- For **cream frosting**, whip 250ml cream with the icing and rosewater.
- For a **two-layered cake** divide the batter between two 20cm cake tins, reduce the baking time to 30 mins and layer with your choice of frosting.
- If you have a silver colour cake tin, use that over black to achieve a lighter crust.
- Bake the cake the night before and decorate just before serving for optimum flavour.
- **Store** baked cake in an airtight container below 20C for up to a week. Or freeze.

**Don't forget to share video/photos of your cake and your smile.
Tag Exotic Bazaar and use #ExoticBazaarFeast or email
hello@exoticbazaar.com.au**

