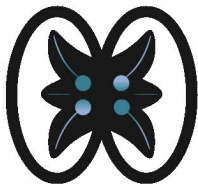


Afghan Saffron Cake

with Orange Blossom Cream

This delicious cake highlights Afghan flavors – saffron, almond, citrus and yogurt. If desired, add ½ teaspoon turmeric to add warmth and color to the cake.



the Cake

ALMOND CAKE MIX

YOU WILL NEED

- 3 large eggs (about 189g, weighed with shell)
- 1 cup mild extra-virgin olive oil (200g)
- 1 cup plain whole milk yogurt (8oz, 226g)
- 1 tablespoon juice and zest from an orange
- 3 saffron threads (1/4 teaspoon)

Preheat oven to 325°F. Grease two 9-inch baking pans and line them with parchment paper.

Grind saffron threads with 1 tablespoon sugar and bloom in 1 tablespoon hot water. Set aside.

Beat eggs at high speed for 3-5 minutes until light and fluffy. With the mixer still running, gradually add the olive oil in a thin drizzle and beat until thick and creamy.

Add the yogurt, orange juice and zest and saffron water and mix on low speed until just combined.

Add the almond cake mix and mix on low until well combined.

Divide the batter evenly between the two prepared pans.

Bake for 25-30 minutes until toothpick inserted in center comes out clean or with a few moist crumbs. Cool in baking pan for 5-10 minutes before unmolding.

the Cream

YOU WILL NEED

- 2 cups cold heavy cream (480g)
- ¾ cup powdered sugar (85g)
- 1 teaspoon orange zest
- 1½ teaspoons orange blossom water

Beat the ingredients on medium speed until thick and creamy.

Slice each cooled cake horizontally, then sandwich cakes slices together with a thin layer of orange blossom cream.

Top the cake with the remaining orange blossom cream and decorate with pomegranate arils.