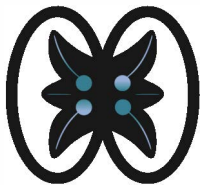


# Persian Love Cake

with Rose Cream

This fragrant cake from an ancient olive region tastes like a walk through an enchanted Persian garden.



## 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 Greek yogurt (227g)
- 2 tablespoons juice and zest from one lemon
- 2 teaspoons rose blossom water
- 1 teaspoon ground cardamom

Preheat oven to 325°F. Grease a 9x3-inch springform pan and line the bottom with parchment paper.

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, lemon juice and zest, rose water, ground cardamom and the almond cake mix. Mix on low speed for one minute until well combined.

Pour batter into prepared pan and bake for 55-60 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.

Tip: If using rose extract, use a quarter of the amount required since rose blossom water is far less concentrated than rose extract.

## the Cream

#### YOU WILL NEED

- 2 cups cold heavy cream (480g)
- $\frac{3}{4}$  cup powdered sugar (85g)
- 2 teaspoons rose blossom water
- $\frac{1}{2}$  teaspoon vanilla extract
- Crushed pistachios, optional

Beat the ingredients on medium speed until thick and creamy.

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

Top the cake with the remaining whipped cream and decorate with crushed pistachios or fresh flowers, if desired.