



PREP: 20 min
COOK: 60 min
SERVES: 12

Persian Drizzle Cake

A simpler version of the traditional Persian Love Cake, this incredible drizzle cake is moist and fragrant with a hint of Middle Eastern spice. Garnish with fresh rose petals for a touch of romance!

Ingredients

Cake

- ¾ cup (180ml) milk
- Pinch of saffron
- 150g butter, room temperature
- 1 cup (220g) caster sugar
- 3 large eggs
- 2 tsp Queen Celebrating 120 Years Vanilla Extract
- 1 ½ tsp Queen Rosewater Essence
- 1 ½ cups (225g) self raising flour
- 1 tsp ground cardamom
- 2 tsp lemon zest (approx. ½ lemon)
- ½ cup (60g) chopped pistachios

Method - Cake

STEP 1

Preheat oven to 180°C (fan forced). Grease and line a 20cm round cake tin.

STEP 2

Gently warm milk in the microwave for 40 seconds. Add saffron and allow to infuse while you make the cake.

STEP 3

In the bowl of a stand mixer fitted with the paddle attachment, cream butter and sugar until light and fluffy. Add eggs, Vanilla Extract and Rosewater Essence and beat well.

STEP 4

Add flour, cardamom, lemon, pistachios and saffron milk and mix on low until just combined.

STEP 5

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Ingredients

Lemon Rose Syrup

cup (75g) caster sugar
80-90ml lemon juice (juice of 2 lemons)
½ tsp Queen Rosewater Essence

Method - Cake

Pour into prepared cake tin and bake for 55-60 minutes or until an inserted skewer comes out clean.

Method - Lemon Rose Syrup

STEP 1

During the last 10 minutes of baking, combine sugar and lemon juice in a small saucepan and heat until sugar has dissolved and mixture has slightly thickened. Add Rosewater Essence, stirring to incorporate. Straight from the oven, pierce the cake multiple times with a skewer and pour warm syrup over hot cake. Allow to cool for 10 minutes in tin before transferring to a wire rack to cool completely. Top with rose petals, pistachios and icing sugar before serving.

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