

SAFFRON COCONUT AND PISTACHIO BAKLAVA CAKE

INGREDIENTS:

For Cake:

3 cups flour
¾ cups sweetened coconut flakes
2 ¼ tsp baking powder
½ tsp kosher salt
2 ¼ cups sugar
5 large eggs
1 tsp LorAnn Pistachio Bakery Emulsion
1 ¼ cups vegetable oil
¾ cups full fat yogurt
¼ cup crushed pistachio, for decorating

For Frosting:

2 cups heavy whipping cream, chilled
16 oz mascarpone, chilled
1 tsp LorAnn Pistachio Bakery Emulsion
¼ tsp saffron + 2 tbsp heavy whipping cream
1 ½ cups confectioners' sugar



DIRECTIONS:

1. Preheat oven to 350°F. Butter and flour three 6-inch round cake tins and put aside.
2. Whisk together the flour, baking powder, and salt. Put aside.
3. In a separate large bowl, whisk together eggs and sugar until pale and fluffy. Add vegetable oil, yogurt, and pistachio emulsion and whisk to combine.
4. Add the dry mixture to the wet mixture in two batches, mixing just enough to combine. Fold in the sweetened coconut flakes.
5. Transfer to greased cake tins and bake for 20-30 minutes until a skewer inserted in the middle of the cake comes out clean.
6. Transfer the cakes to cooling racks and let them cool to room temperature. Trim the tops of the cakes to make them even. At this point, it is a very good idea to wrap the cake layers in cling wrap and freeze them

overnight. Defrost at room temperature and then proceed with frosting.

7. For the frosting, place 2 tbsp of heavy whipping cream in a small microwave safe bowl and heat for 10 seconds. Add the saffron and let it bloom for 5 minutes. Chill in the fridge till needed.
8. Whip the heavy whipping cream and confectioners' sugar in a stand mixer until it comes to stiff peaks. Add the mascarpone, bloomed saffron, and pistachio emulsion and whip until well combined.
9. Place one cake layer on a cake stand. Add a large dollop of frosting and spread it evenly using an offset spatula. Place the second cake layer on top and repeat. Frost the outside of the cake as well and refrigerate for 1 hour. Decorate the outside of the cake with crushed pistachios and enjoy!