

SAFFRON, ORANGE AND YOGHURT DRIZZLE CAKE WITH PISTACHIO

Ingredients

Serves 8

- Pinch of saffron threads
- 200g caster sugar
- Zest and juice of an orange
- 200g unsalted butter, room temperature
- 3 eggs
- 1 tsp vanilla bean paste or extract
- 150g natural full fat yoghurt
- 250g self raising flour

Yoghurt drizzle:

- 150g icing sugar, sifted
- 50g full fat natural yoghurt
- Slivered pistachios, to serve
- Orange zest, to serve



Method

Preheat the oven to 180C. Grease and line a 20cm round cake tin.

Place the saffron threads in a small bowl and pour over two tablespoons of boiling water. Allow to steep for 5 minutes.

In the bowl of a stand mixer fitted with a paddle attachment, place the sugar and orange zest. Rub the zest into the sugar with your fingers until damp and fragrant. Add the butter and beat until very pale and fluffy. Add the eggs, one at a time, beating well between each addition. Add the vanilla, yoghurt and saffron (including the water it steeped in) and continue to mix. The mixture may split, but will come together once the flour has been added.

Fold the flour in by hand until just combined. Spoon into the prepared tin and bake for 45-50 minutes or until the top of the cake springs back when touched. Allow to cool for 10 minutes then remove from the tin and transfer to a wire rack to continue cooling.

Whisk the icing sugar and yoghurt together in a medium bowl until smooth. You may not need all of the yoghurt, so add just a little at a time until you reach your desired consistency. Pour over the cooled cake and top with slivered pistachios and orange zest. Allow to set then serve.

