Less than 45 minutes

Serves 8

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Ingredients

- ⁴/₅ cup (200g) soft butter
- ³⁄₄ cup (165g) castor sugar
- 4 large eggs
- Grated peel of 1 lemon
- ¹/₃ cup (80ml) lemon juice
- 1 Tbsp (15ml) rose water
- $\frac{1}{2}$ cup (100g) cake flour, sifted
- 2¼ cups (215g) almond flour
- 5 cardamom pods, seeds removed and finely ground
- 1 tsp (5ml) baking powder
- Pinch fine salt

Syrup:

- 1/2 cup (125ml) honey
- Juice (125ml) of 2 lemons
- 1/2 cup (125ml) water
- 1 Tbsp (15ml) rose water

For decorating:

- 1 cup (250g) soft butter
- $3\frac{1}{2}$ cups (455g) icing sugar, sifted
- 3-4 tsp (15-20ml) shop-bought rose syrup
- $\frac{1}{2}$ packet (50g) Turkish delight cubes, cut smaller
- Dried rose petals or fresh edible flowers

Method

- 1. Cream butter and sugar together using a stand mixer until light and fluffy, about 7 minutes.
- 2. With the motor running, add eggs one by one, fully incorporating each one before adding the next.
- 3. Pour in lemon zest, juice and rose water and mix until well combined.
- 4. Preheat oven to 170°C.
- 5. Combine flours, ground cardamom, baking powder and salt in a separate bowl.
- 6. Stir in wet mixture until well combined.
- 7. Pour batter into an 18cm to 20cm loose-bottomed cake tin (or make two batches and make cake layers of different sizes, as we did in this picture.)
- 8. Bake for 40-45 minutes until a skewer inserted comes out clean.
- 9. Remove cake from oven and cool in baking tin for 5-10 minutes.
- 10. Heat syrup ingredients on medium heat.
- 11. Pour syrup over cake (while still in the baking tin) and leave to infuse and cool completely.
- 12. Whisk butter until pale and soft, then add icing sugar, a cup at a time, until incorporated.
- 13. Add rose syrup to taste.
- 14. Remove cake from baking tin and lightly ice the outside, stacking if you like.
- 15. Decorate with Turkish delight squares and rose petals or edible flowers.

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