



## Persian Love Cake

3 cups of almond meal

Almost 1 cup of raw sugar

Almost 1 cup of brown sugar

1 tsp of salt

120g softened, unsalted butter

2 eggs lightly beaten

200g Greek style yoghurt

1 heaped tsp ground nutmeg

1 tsp ground cinnamon

Grated rind of 1 lemon

1 tbsp honey

2 tsp rose water

1 tsp almond essence

1 tsp vanilla extract

Pistachio nuts for decoration

1. Line a 22cm cake tin with baking paper and preheat oven to 180 degrees Celsius
2. Combine almond meal, sugars, salt and butter in a large bowl and rub with fingertips until mixture resembles wet sand
3. Divide the mixture in half, pressing one half of the crumbs into the base of the prepared cake tin firmly
4. To the remaining half of the mixture, add all other ingredients and mix with a wooden spoon until smooth and creamy
5. Pour over base, then sprinkle the cake's border with pistachios
6. Bake for approx. 50 minutes or until just firm and nicely browned.