

# Cake Baghlavai

## Persian Baklava Cake with Rose Water and Cardamom

### Ingredients

#### CAKE

- Ground almonds - 4 cups
- All purpose flour - 2 cups
- Eggs - 6
- Sugar - 2 cups
- Baking powder - 1 teaspoon
- Ground Cardamom - 1 teaspoon
- Rose water- 1 estekan golab = 1/2 cup
- Water - 6 table spoons
- Unsalted melted butter- 2 sticks

#### SYRUP

- Sugar -1 cup
- Water - 1 cup
- Rose water - 1/2 cup
- syrup needs to be hot/warm to put on cake

### How to Prepare

Ground blanched almonds

Mix eggs in machine for about 2 min

Add Rose water

Add sugar in eggs and stir

Add ground almonds and stir

Add butter and stir

Add the flour and baking soda

Add Cardamom

And 3 table spoons water and let stir

Mix 2 more min

Butter/Oil pan and put in preheated oven to 250F cook for 45 min

(check at 35 min)

Cut cake into diamond shape (Do it in diagonals and let the lines lead to diamonds)

and pour on syrup

Let it sit a bit to absorb.

