



## Saffron, orange & poppy seed layer cake with Vanilla cream cheese frosting

*a small four layer cake or a "normal size" two layer cake*

0,5 g saffron + 1 tbsp boiling water

zest of 1 orange

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300 g butter

1 cup + 4 tbsp (300 g) raw cane sugar

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7 organic eggs, lightly beaten with 1 tbsp milk

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3 cups (300 g) almond flour

2 tbsp corn flour

3 tbsp black poppy seeds

pinch of sea salt

- 1) Preheat the oven to 175° C (350° F). Line two round cake tins (approx. 23-25 cm) with parchment paper for a two layer cake. Or, for a small four layer cake, use two rectangular baking trays (big enough to take out two small rounds in each).
- 2) Dissolve the saffron in boiling water. Add the orange zest and set aside. In a medium bowl mix almond flour, corn flour, poppy seeds and salt and set aside.
- 3) Using an electric hand mixer or a table-top mixer whisk the butter and sugar together until white and fluffy. Add the eggs (a little at a time) to the butter and sugar, whisking continuously. The mixture might curdle towards the end, but don't worry too much if it does. The cake won't rise so well, but it's not a disaster.
- 4) When all the egg has been incorporated, fold in the saffron/orange zest and then the almond flour mix using a rubber spatula. Scrape the mixture into the baking trays and spread it out very gently.
- 5) Bake for about 30 minutes until a skewer inserted in the middle comes out clean. Let cool a bit before lifting the cake out of the tin. Then cool completely on a wire rack.

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## Vanilla cream cheese frosting

150 g butter

100 g soft (fresh) goat cheese

100 g cream cheese

2,5 cups powdered sugar

pinch of salt

1/2 vanilla bean, seeds scraped out

- 1) Whisk all ingredients well using an electric hand mixer until very pale and fluffy.
- 2) To assemble the cake: Place one layer of the cake on a plate. With a knife or offset spatula, spread a fairly thick layer of frosting over the layer. Repeat for the remaining layers and finish off with an even layer on the top and sides of the cake. Put the finished cake in the fridge to set for 10-20 minutes if needed.

Decorate with anemones if desired, but make sure to put some cling film or a round of white parchment paper underneath to protect the cake as anemones are not edible flowers!