## Saffron Cake Recipe



**Ingredients**

• 4 eggs (separated into yolks and whites)

• 1 cup sugar

• ½ cup olive oil

• 1 cup warm milk

• A pinch of saffron threads (grind with a little sugar, then brew)

• 2 cups flour (may need a little more)

• 1 tablespoon baking powder

• 1 teaspoon vanilla extract

• ½ teaspoon ground cardamom (optional)

• ½ cup raisins (optional)

• ½ cup chopped walnuts or pecans (optional)

• 2 tablespoons honey (optional, for topping)

• 2 tablespoons ground pistachios (optional, for garnish)

**Instructions**

1. Prepare saffron: Grind saffron threads with a pinch of sugar, brew in hot water (or sprinkle over ice cubes and let melt).

2. Preheat oven: Set oven to 350°F (175°C) while preparing the batter.

3. Beat eggs and sugar:

• Whip egg whites with a few tablespoons of sugar until fluffy.

• Beat yolks with the remaining sugar until creamy.

4. Add liquids: Mix in olive oil, then add warm milk infused with saffron and vanilla.

5. Add dry ingredients: Sift flour and baking powder into the mixture. Stir gently until smooth.

6. Fold in egg whites: Carefully fold the whipped egg whites into the batter.

7. Optional mix-ins: Add raisins and walnuts if desired.

8. Bake: Pour batter into a greased cake pan. Bake at 320°F (160°C) for 30–40 minutes, until golden and cooked through.

9. Optional finish: After baking, brush honey over the cake and sprinkle with ground pistachios for decoration.