Lemon, Saffron & Pistachio Cake

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Ingredients

FOR CAKE:
- 1 cup white sugar
- ½ cup butter, softened
- 2 large eggs (bring to room temperature)
- 2 teaspoons vanilla extract
- 1 ½ cups all-purpose flour
- 1 ¾ teaspoons baking powder
- ¾ cup milk
- 1 tablespoon lemon zest
- 1 tablespoon lemon juice
- 1 pinch of saffron treads
- Pistachio for garnish

FOR SYRUP:
- ½ cup of sugar
- 1 pinch of saffron
- water 100 ml
- thinly sliced lemon rings

Directions

1. Preheat the oven to 350 degrees F (175 degrees C). Grease a 9-inch baking pan.
2. Beat sugar and butter together in a mixing bowl using an electric mixer until light and fluffy. Beat in eggs and vanilla extract until well combined.
3. Sift flour and baking powder together in a separate bowl; add to creamed mixture until incorporated. Pour in milk, lemon zest, saffron and lemon juice; mix until smooth. Spoon batter into the prepared pan.
4. Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 35 minutes.
5. Boil ingredients for syrup all together and cool down, gently pour evenly over top of the cake and let it soak; garnish with crushed pistachios.

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