

Yazdi Cakes

Jacob · 29/09/2024

**Prep Time**

40 mins

Difficult

Medium

Servings

24

Description

A recipe passed to me from my greatgrandmother these Yazdi cakes are light and not too sweet The cardamom and rosewater give it a distinctive Persian flavor They are best served with hot tea or coffee

Ingredients

- - 2 cups all-purpose flour - 1 teaspoon baking powder - 4 large eggs - 1 ¼ cups white sugar - 1 ½ cups butter
- melted - 1 cup plain yogurt - 1 ½ teaspoons ground cardamom - 1 tablespoon rose water - ½ cup blanched slivered almonds - 1 ½ tablespoons chopped pistachio nuts

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Grease the cups of a muffin pan. You will need 24 cups. Sift flour and baking powder into a bowl; set aside. Combine the eggs and sugar in a large heatproof bowl and set on top of a pan of simmering water. Beat constantly with a whisk or electric mixer until thick and pale
2. about 8 minutes. Remove from the heat and continue to beat until cooled
3. about 10 minutes. Mix in the butter
4. yogurt
5. cardamom and rose water. Stir in the flour mixture by hand and fold in the slivered almonds. Spoon into the prepared cupcake molds
6. filling 3/4 full. Sprinkle some chopped pistachios over the tops. Bake in the preheated oven until firm to the touch and golden brown
7. 25 to 30 minutes.