

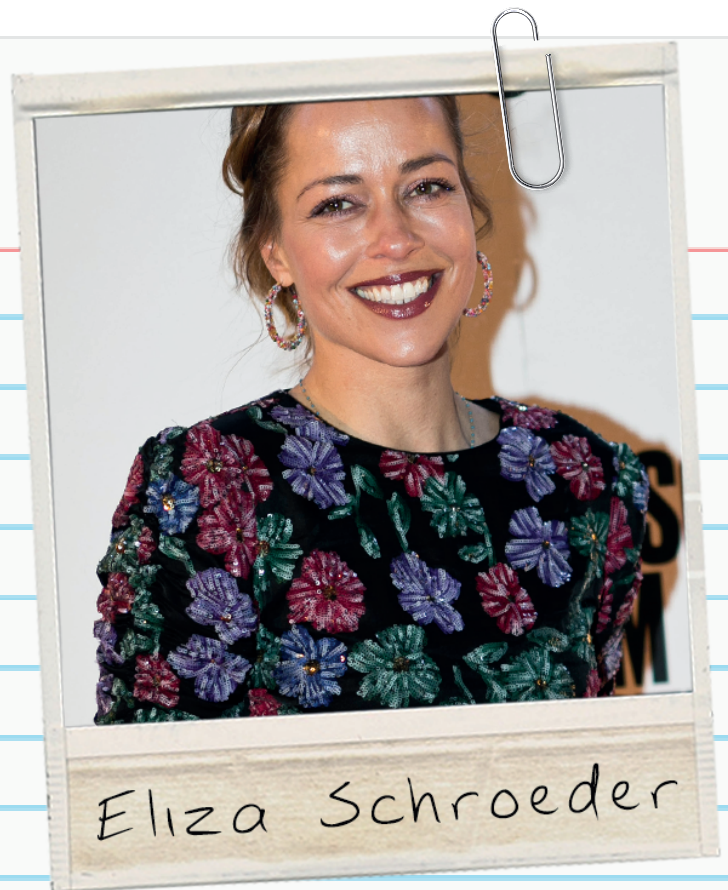
## Persian love cakes

### Ingredients:

- 360g ground almonds
- 200g demerara sugar
- 200g light brown sugar
- 70g buckwheat flour
- 120g unsalted butter
- 1 tsp salt
- 250g Greek yoghurt
- 2 eggs
- 1 Tbsp Mahleb
- 1 tsp nutmeg

### Method:

1. Preheat oven to 160C and line cake tin with baking paper
2. Weigh out almond, sugars, flour, butter (cold and cubed) and salt. Place in bowl of standing mixer and mix on low speed with paddle attachment until mixture resembles breadcrumbs and butter is well incorporated.
3. Press 320g of this crumb mixture into base of cake tin.
4. Mix together yoghurt, egg, mahleb and nutmeg in a bowl and then add the rest of the crumb mixture and mix until well incorporated.
5. Spread this mixture over the base in tin and bake for about 30-40 minutes until skewer inserted in middle comes out clean.



I love this cake so much because it looks wonderfully delicious and has a lovely size. It's quite cinematic and we have also used it in the film.

The cake has a wonderful mix of spices which gives it a really nice texture. The special secret ingredient is mahleb which is an aromatic spice made from the seeds of a species of cherry.

