

Chocolate cake with saffron icing:

I have modified this recipe to suit my family's taste from the "Sweet, simple, & from-scratch dessert recipes, sugarspunrun.com"

Bowl 1:

- 1 ½ cup whole milk
- 4 teaspoons white vinegar

Mix and set aside.

Bowl 2:

- 2 ½ cups all-purpose flour
- ¼ cup granulated sugar
- ½ cup light brown sugar
- 4 tablespoons natural cocoa powder
- 1 ½ teaspoon baking soda
- 1 teaspoon salt

Combine so it becomes a uniform mix.

Pan:

- 1 stick of unsalted butter-melted (half a cup)
- ½ cup canola oil

Add melted butter and oil to the solid mix (Bowl 2) and mix.

- 2 large eggs (room temperature)

Add eggs to Bowl 2 and mix, then add milk/vinegar little by little and keep stirring until a smooth uniform batter is ready.

Fill Ikea Hemmabak! cake pan almost $\frac{3}{4}$. Transfer to oven at 375 F for 20 minutes (Go to icing preparation). Insert a toothpick in centre of cake; if it comes out without wet batter, the cake is ready.

Saffron icing:

- 3 tablespoons rice flour (all-purpose flour would work too)
- 1 ½ cup whole milk
- 3 tablespoons sugar (or less, depending on your taste)
- 1 ½ tablespoons saffron concentrate* (see what colour you like)
- 1 teaspoon rose water

Mix rice flour, milk and sugar over medium heat. Keep stirring until the mix becomes viscous. Lower heat and add saffron concentrate little by little until you get the colour you like. Add rose water and turn off the heat.

Submitted by Narges Hadjesfandiari to the CBR Frosted February Baking Contest

(Saffron concentrate: Saffron is usually sold as threads. Use mortar and pestle to make it into fine powder. To preserve aroma, better to store saffron in threads and make it into fine powder whenever you want to use it. Add a tip of spoon saffron in a small cup and add 2 to 3 tablespoon hot water to it (give 1-2 minute to boiling water to settle then add it). I have a small glass container for this purpose and usually put it in a second bigger pyrex full of hot water to enhance the extraction. Store the concentrate in fridge in a tight cap container if you are not ready to use.)