Lemon and Saffron Cake with Cardamom and Saffron Syrup

Serves 10

Ingredients

For the cake	For the syrup
• 1 cup sugar • 2 large eggs • 1 tablespoon finely-grated **lemon** zest • 1/4 teaspoon vanilla extract • 1/4 teaspoon almond extract • 2 tablespoons freshly-squeezed **lemon** juice • 1 stick (1/2 cup) of unsalted butter, melted • 1 cup milk • 1 1/2 cups white flour • 2 teaspoons baking powder • ¼ teaspoon salt	• 2 tablespoons lemon juice • 50 mg saffron threads • 1/4 teaspoon cardamom powder • 1/4 cup water • 1/4 cup sugar • 1 teaspoon finely-grated lemon zest

Directions
- Preheat the oven to 180 C.
- Grease a cake or loaf pan with butter and set aside.
- For the cake, combine the sugar and eggs in a large bowl and beat them together. Add in the lemon zest, extracts, and lemon juice. Beat the mixture while you add in the melted butter and milk.
- Next, sift in the remaining dry ingredients: flour, baking powder, and salt.
- Fold the mixture with a spatula until just combined.
- Transfer the mixture to the greased pan and use a spatula to spread it out evenly across the pan.
- Bake for 40 to 45 minutes, or until a toothpick comes out clean from the centre.

About five to ten minutes before the cake is finished baking, prepare the syrup.
- Combine all syrup ingredients in a saucepan over medium heat.
- Stir until the mixture reaches a boil.
- Reduce heat to a simmer and continue to stir while cooking for five more minutes, or until the sugar has dissolved and the syrup thickens.
- Once the cake is removed from the oven, immediately pour the hot syrup over the cake.
- Set the cake aside to cool before serving.