



COOKING PASSION SINCE 1877

## Saffron Bundt



Serves: 4

### INGREDIENTS

300 g white spelt **flour** (type 630)  
50 g **cornstarch**  
140 g sugar  
1 1/2 tsp baking powder  
1 pinch salt  
1 tsp ground vanilla  
2 tsp lemon zest  
100 g rapeseed oil (neutral flavour suitable for baking)  
250 ml orange juice  
30 ml lemon juice  
1 pinch saffron

### TOPPING

4 tbsp slivered **almonds**  
110 g icing sugar  
20 g lemon juice

ALLERGENES HIGHLIGHTED IN BOLD

### PREPARATION

#### Step 1

Preheat the oven to 160°C (CircoTherm) or 180°C (top/bottom heat). Grease a bundt cake tin (1 litre capacity) and dust with flour.

#### Step 2

Briefly mix the rapeseed oil, orange juice, lemon juice and saffron in the blender. Whisk all dry ingredients until well mixed. Add the orange and saffron mixture, whisk rapidly and pour into the cake tin. Bake in preheated oven for 45 minutes. The cake is ready when a wooden skewer comes out clean. After approx. 15 minutes, carefully remove cake from cake tin and allow to cool on a wire rack.

#### Step 3

Roast the slivered almonds in a pan until golden brown. Mix the icing sugar with the lemon juice, pour over cake and sprinkle with the toasted almond slivers.