INGREDIENTS

For the cake:

* 285 g self raising flour
* 170 g white granulated sugar
* 175 ml neutral oil e.g. sunflower or vegetable
* 200 ml kesar/alphonso mango pulp
* 50 ml natural yoghurt
* 50 ml milk
* 2 tsp ground cardamom
* 1 tsp baking powder
* 1/4 tsp bicarbonate of soda
* 1 tsp salt

#### For the mango curd:

* 200 ml kesar/alphonso mango pulp
* 50 ml lemon juice from around 1-2 lemons
* 35 g cornflour
* 20 g white granulated sugar
* 1 tbsp unsalted butter
* 75 ml milk

#### For the saffron buttercream: (see notes for further info)

* 125 g unsalted butter softened
* 115 g icing sugar
* 1 tbsp milk
* Pinch of saffron toasted and coarsely ground
* 1 tsp vanilla paste/extract
* For garnishes:
* Fresh kesar/alphonso mango cut into cubes
* Ground pistachios
* Ground cardamom

### NSTRUCTIONS

### For the sponge:

* Preheat your oven to 160’C
* Mix together the mango pulp, yoghurt and milk
* Whisk together the oil, sugar and ground cardamom
* Add the mango mixture and continue to whisk
* In a separate bowl whisk the flour, baking powder, bicarbonate of soda and salt
* Sieve the dry flour mix into the wet mix and whisk till everything is incorporated
* Fold the batter with a spatula and pour equally into two lined and greased 7” cake tins. Bake for 45-50mins
* Allow the cake to cool for 5-10 minutes before removing from the tin and turning out onto a wire rack to cool completely

#### For the mango curd:

* Place the mango pulp and sugar in a saucepan
* In a separate bowl mix the lemon juice and cornflour together until the cornflour has completely dissolved
* Pour the cornflour slurry into the mango mixture and whisk to combine
* Place the saucepan on a medium-low heat and continue to mix using a whisk and a spatula
* Once the mixture has thickened, place the heat on low and add the butter and milk and continue to mix until glossy and thick
* Transfer this mixture to the fridge and allow to cool completely
* Once cooled, blend with an immersion blender or regular blender into a smooth mango curd

#### For the saffron buttercream:

* Place the milk in the microwave and heat until steaming. Be careful not to leave milk in for too long as it can splatter. Then add the toasted and ground saffron and allow to infuse for at least 30 minutes
* Whisk the softened butter until light and airy
* Add the icing sugar and vanilla and continue to whisk
* Finally add the saffron milk and continue to whisk
* Place the buttercream into the fridge for around 10 minutes to firm up slightly before decorating

**To assemble the cake:**

* Place the mango curd over the first layer of the sponge and spread into an even layer. Leave a small gap around the edge of the cake for the buttercream to fill in. This will ensure a neater finish
* Place the second sponge on top and then add the buttercream. Smooth the buttercream over the top and sides
* Decorate with mango pieces, ground pistachios and ground cardamom
* Place the cake back into the fridge for 4 hours to allow the curd to fully set up. Enjoy this cake cold, straight out of the fridge for best results

NOTES

The buttercream quantity is sufficient for a crumb coat or ‘naked cake’ style finish. For a thicker layer of buttercream double the quantity in the recipe.