

Saffron Milk Cake

Ingredients:

- 1 cup flour
- 1 tsp baking powder
- 3 eggs
- ½ cup sugar
- 1 cup **Hayatna Fresh Milk**
- 1 pinch saffron
- ½ cup **Hayatna Yoghurt**



Steps:



1. Preheat oven to 180°C.



2. Beat eggs and sugar until fluffy.



3. Add flour, baking powder, and **Hayatna Yoghurt**.



4. Pour the batter into a greased baking dish and bake for 30 minutes.



5. Heat Hayatna Fresh Milk with saffron and pour over the baked cake.



6. Let it soak before serving.

