

Turkish Delight Bundt Cake

Ingredients

Cake ~

- 4½ ounces butter at room temperature
- ¾ cup sugar
- 1 teaspoon vanilla bean essence
- 2 large eggs at room temperature
- 2 cups all-purpose flour
- 1½ tablespoons baking powder
- 2 teaspoons ground cardamon
- pinch of salt
- ½ cup milk
- 2½ tablespoons rosewater
- ⅔ cup turkish delight, cut into small cubes

Turkish Delight ~

- 2½ cups hot water
- ¼ cup powdered gelatin
- 2 cups sugar
- ¾ cup cornstarch
- 1⅓ cups powdered sugar
- ¼ teaspoon cream of tartar
- 1 teaspoon rosewater
- 1 to 2 drops pink food coloring

Ganache ~

- 3 ounces bittersweet chocolate, chopped
- ½ cup heavy cream
- 2 tablespoons butter, softened
- 1 to 2 drops red food coloring

Preparation

Cake ~

1. Preheat oven to 350°F and thoroughly grease a Bundt pan.
2. Cream butter with a stand mixer and then gradually add the sugar and vanilla, beating until the mixture is light and fluffy.
3. Add each egg one at a time, beating well after each egg, and scraping the bowl as required.
4. Mix the milk and rosewater together.
5. Sift the flour, salt, baking powder, cardamom and salt and then add to the mixing bowl in three batches, alternating with the milk mixture. Do not over beat.

6. Add turkish delight and gently stir to combine.
7. Pour into the Bundt pan and even out with a spatula.
8. Bake for around 40-45 minutes or until an inserted skewer comes out clean.
9. Cool in tin for 10 minutes and then turn out onto a wire rack to cool completely.
10. Trim Bundt base to level if necessary, place on serving plate, and pour desired amount of ganache over the top of the cake.
11. Decorate with additional turkish delight.

Turkish Delight ~

1. Lightly grease a 8-inch x 8-inch square pan. Line base and sides with parchment paper, allowing a 1-inch overhang at both long ends.
2. Place 2½ cups hot water in a large heatproof, microwave-safe bowl.
3. Sprinkle gelatin over water, and using a fork, whisk until gelatin dissolves.
4. Stir in sugar. Microwave, uncovered, on high for 5 minutes. Stir well. Microwave, uncovered, on high for a further 4 to 5 minutes or until mixture is thick and syrupy.
5. Whisk cornflour, powdered sugar and cream of tartar into gelatin mixture. Microwave on high for 3 minutes.
6. Stir in rosewater and food coloring.
7. Pour into prepared pan and refrigerate until firm.
8. Remove Turkish delight from pan, and place on a cutting board. Cut approximately three slices, and then cut these pieces into small cubes. Refrigerate the remaining turkish delight to enjoy later.

Ganache ~

1. Place chocolate in a heatproof bowl.
2. Bring cream to a simmer in a small saucepan; pour over chocolate, and let stand 2 minutes.
3. Add butter, and mix until smooth. Let stand, stirring occasionally, until slightly thickened.
4. Pour glaze over cake.

Recipes adapted from [The Hungry Australian](#), [Taste](#), and [Martha Stewart](#)