

Ras Malai Cake (Ricotta Filled Cardamom Cake)

Ingredients:

2 round 9" Cakes (cooked)
(1/2 tsp ground cardamom can be added for an additional kick)

For The Glaze:

1 (6-ounce) can Evaporated Milk
1/2 (14-ounce) can Sweetened Condensed Milk (more or less according to taste)
1/2 cup Half-and-Half
3 Green Cardamom Pods

-Mix all the glaze ingredients in a saucepan until the condensed milk has melted with the other milks.
-Bring the whole mixture to a simmer then remove from heat and let the cardamom steep and cool, allowing the cardamom flavor to infuse into the sweet milk glaze.

For The Filling:

1 pint (15-ounce) Ricotta Cheese
Pinch of Saffron
1 tbsp of Glaze

-Infuse the Saffron threads into a tbsp of the warm glaze you set aside to steep.
-Let it sit for 5 minutes then add the tbsp of saffron infused milk to the ricotta cheese.
-mix and set aside until ready to use.

For The Frosting:

1 Stick (8 tbsp) Butter (softened)
8oz of Mascarpone Cheese (softened)
1/2 (14-ounce) can Sweetened Condensed Milk (more or less according to taste)
1 tbsp of Rose Water

-Add all the frosting ingredients to a bowl and cream the entire mixture into a fluffy buttercream frosting.

For The Assembly:

-Lay the first 9 inch cake round on your cake plate
-Prick it with a fork all over to make holes for the glaze.
-Now brush the cardamom infused glaze ovetop to soak the sponge cake.
-Take the saffron infused ricotta filling and spread it over top.
-Now take the second 9 inch cake round and place it on top of the ricotta filling.
-Prick the top of the cake again with a fork then brush with more glaze to soak through.
-Chill for 30 minutes then frost with the rosewater buttercream frosting.
-Garnish with chopped pistachios and edible dried rose petals.
-Serve and enjoy!

**You will have at least half the glaze left over, turn it into Sheer Khurma ([using this recipe](#)) or good ol' dood patti chai (milk tea) ☺