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Mastic Cake



- 20 min preparation time plus 50-60 min cooking time

Preparation Time

- easy

Difficulty Level

- Cake pan 26 cm in diameter

Serves

According to the legend, in 250 A.D. Agios (Saint) Isidore, after being tortured by the Romans, escaped and sat under the mastic trees. The trees felt sorry for him and started crying, producing the aromatic resin. The medicinal properties of Mastic are known since ancient times. Today it is used in pastry making and cooking, in minimal quantities, otherwise, our food will become bitter.

Ingredients

Aromatic

- 400 gr all-purpose flour, sifted
- 2 tsp baking powder Sunspices
- 300 gr butter, at room temperature (soften)
- 250 gr sugar
- 1 tsp mastic Sunspices
- 1 tsp mahlab Sunspices
- Zest of 2 oranges
- 2 vanillas Sunspices
- 4 medium eggs (or 3 large)
- 75 ml full-fat milk

Method

1. We preheat the oven to 180C/355F. We put the butter and the sugar in the mixer bowl and we beat them very well until the mixture is fluffy and pale yellow. At intervals, we stop beating and we scrap down the walls of the mixer bowl.
2. Put in the blender the mastic, the mahlab, the zest, the vanillas and 1 tbsp sugar and we grind. We add this mixture to the butter and we stir.
3. We reduce the mixer's speed and we add the eggs one at a time. We fully incorporate before adding the next egg. At the end, we add the milk.
4. We stir the flour and the baking powder. We gently fold the flour mixture into the egg mixture, using an elastic spatula. We butter and we line our cake pan with parchment paper and we pour the batter into the pan. We bake for about 50 minutes. To check if the cake is ready, we insert a knife or toothpick into the center of the cake. If it comes out clean, the cake is ready, otherwise we bake for a few more minutes. We sprinkle the cake with powdered sugar and serve.

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[Baking Powder](#)



Baking powder, like baking soda and yeast, is used for increasing the volume of pastries without yeast.

Baking powder lightens the texture of cakes by causing the bubbles in a batter to expand. The correct use of baking powder is what makes the difference between a light and fluffy cake and a ...

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[Mahlab](#)



Mahlab is an aromatic spice from the seeds of a cherry species. Its flavor is similar to a combination of bitter almond and cherry.

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[Mastic](#)



Mastic, like any other natural resins, is produced in “tears” or droplets. Mastic is a key ingredient in the Greek festive loaves of bread, such as Easter bread (“tsoureki”) and the traditional New Year’s cake (“vasilopita”).

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[Vanilla](#)



Vanilla, with its wonderful aromatic flavor, is the most widely used flavoring in pastries, sweets and other desserts. Cookies, pies, cakes, and every sweet recipe require vanilla.

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