



PISTACHIO CARDAMOM POUND CAKE

Pistachio Cardamom Pound Cake features a classic Middle Eastern flavor pairing of warm cardamom spice and crunchy pistachios — it's an unusual and delicious cake perfect with coffee or tea.

Ingredients

1 cup all-purpose flour
1/2 cup ground pistachios, see note

1/2 cup chopped unsalted pistachios (plus extra for garnish)
1 rounded tsp ground cardamom
1/4 tsp baking soda
1/4 tsp baking powder
1/2 tsp salt
1/2 cup buttermilk
1 drop ~ no more! ~ green food coloring
1 tsp vanilla bean paste
1 stick or 1/2 cup, unsalted butter, room temperature
1 cup sugar
2 large eggs
glaze
2/3 cups confectioner's sugar, sifted
1/2 tsp ground cardamom
1/2 tsp vanilla paste
enough heavy cream for thinning

Instructions

Set oven to 350F

Mix the first 7 dry ingredients together in a bowl and set aside.

Cream the butter and sugar together until light and fluffy.

Add in the eggs, one at a time, and blend until smooth.

Mix the buttermilk, food coloring (if using) and vanilla paste together in a bowl or measuring cup.

Add the dry ingredients alternately with the wet to the butter and sugar. Begin and end with the dry ingredients, beating just until blended with each addition.

Turn the batter into a buttered and floured 9x5 loaf pan. I like to line it with parchment paper with overhanging edges to make it easier to remove for glazing and slicing.

Bake for about 55 minutes to an hour, until a toothpick comes out without raw batter clinging to it. The top will be risen and lightly golden.

Cool for a few minutes in the pan, and then remove to a rack.

Whisk the glaze ingredients together and spread it over the cake when it is almost completely cool. Dust with crushed pistachio nuts.

Notes

For the ground pistachios use a small food processor to grind unsalted nuts into a fine meal. You can use a knife to chop the nuts for the topping.