



Pistachio Cake with White Chocolate Glaze

This cake makes quite a statement at any gathering. Visually it's vibrant with a decadent white chocolate glaze, a true show stopper, but it doesn't end there. Stuffed full of pistachios with just a hint of lemon it's the perfect springtime cake.

Ingredients

Cake

1 & 1/3 cup flour
1 cup ground pistachio
2 tsp lemon zest
1 tsp baking powder
1/2 tsp salt
1/2 cup olive oil
1/2-3/4 cup sugar (depending on your sweet tooth)
1/3 cup milk
3 eggs

2 tbsp. Limoncello (optional)
White chocolate glaze

150 g white chocolate
15 g butter

Instructions

Cake

Preheat oven to 180 degrees Celsius.

Prepare a 20 cm baking pan with baking paper and set aside.

Beat eggs until light and pale.

Add sugar and beat again until well mixed.

Add olive oil and continue mixing, then add limoncello(if you're using it).

Pour milk and mix well.

Add flour, baking powder, salt and lemon zest to the mixture.

Mix until just combined.

At the end add ground pistachios and mix again.

Pour the batter into the pan, and bake in the preheated oven for about 30-35 minutes, or until a toothpick inserted in the center comes out clean.

Let the cake cool completely before covering it with a white chocolate glaze.

White chocolate glaze

Melt the chopped white chocolate and butter in a bain-marie.
Pour it over the cake and let the chocolate set before serving