



RECIPE | Raspberry & Pistachio Cake

"I would recommend adding the zest of a lemon to the sponge and a squeeze of lemon to the cream. So yum – enjoy!" - Shona

8-10 SLICES | Preparation - 20minutes, plus cooling | Cooking time: 30 minutes | Freezing Suitable: Sponge only

Ingredients

65g shelled pistachio nuts
225g self-raising white flour
10ml (2tsp) baking powder
4 eggs
225g caster sugar
225g unsalted butter, softened
5ml (1tsp) vanilla essence

Filling

125g raspberries
150ml double cream, or half yoghurt and half cream
75ml (5tsp) raspberry jam, warmed

To decorate

225g raspberries
25g pistachio nuts
Icing sugar, for dusting (optional)

Method:

1. Grease and base-line two 20cm (8inch) sandwich tins. Put the pistachio nuts in a bowl, pour on boiling water to cover, leave for 1 minute, then drain and remove the skins. Finely chop the nuts.
2. Sift the flour and baking powder into a bowl. Add the eggs, sugar, butter and vanilla essence and beat, using an electric whisk, until pale and creamy. Stir in the chopped nuts. The mixture should be a soft dropping consistency; if a little stiff, stir in a dash of milk or water.
3. Divide the mixture evenly between the tins and level the surfaces. Bake at 160°C Mark 3 for about 30 minutes until well risen and firm to touch. Turn out of the tins and leave to cool on wire rack.
4. Place one cake layer on a serving plate. Whip the cream until just peaking and spread over the cake. Scatter with the raspberries, then spoon over the melted jam. Top with the second cake layer.
5. To decorate, scatter the raspberries on top of the cake. Skin the pistachios (as above) and sprinkle over the top. Dust with icing sugar if desired, and keep in a cool place.