

Pistachio Cake

The subtle taste of Pistachios really makes this cake amazing! Not too heavy, not too light, a perfect texture balance. Cream cheese frosting and filling is a delicious accompaniment to the Pistachio Cake.

Ingredients	Measure	Ounces	Grams
Unsalted Butter, Room temp	$\frac{3}{4}$ Cup	6 ounces	170 grams
Vegetable Oil	$\frac{1}{4}$ Cup	1.9 ounces	54 grams
Sugar	1 $\frac{3}{4}$ Cups	12.25 ounces	350 grams
Large Eggs separated	5		
Buttermilk, whole	1 Cup	8.5 ounces	242 grams
Flour, All Purpose	2 Cups	10 ounces	290 grams
Baking Powder	2 $\frac{1}{2}$ tsp		
Baking Soda	$\frac{1}{2}$ tsp		
Salt	$\frac{1}{2}$ tsp		
Unsalted Pistachios, ground	$\frac{1}{3}$ Cup	1.8 ounces	50.7 grams
Pistachio paste	1 TBSP		
Vanilla	1 tsp		

METHOD

1. Preheat oven to 350°
2. Grease and flour 3 – 8" pans.
3. In a large bowl, add flour, ground pistachio nuts, baking powder, salt, and baking soda. Whisk together to incorporate.

4. Separate eggs. (Whites will be beaten later so you will want to put them in a large mixing bowl.)
5. In the bowl of a stand mixer, cream butter for 2 minutes on medium. Add sugar and mix until light and creamy.
6. Add Oil until just incorporated.
7. Add egg yolks, one at a time. Beat until fully incorporated.
8. Add pistachio paste and vanilla. Beat until fluffy.
9. Alternate adding the dry ingredients (flour mixture) and the buttermilk, beginning and ending with the dry ingredients. Take care to not overbeat.
10. Beat the egg whites until stiff peaks form.
11. Fold in the egg whites into the cake batter until incorporated.
12. Pour into prepared pans and bake for 25 minutes or until tooth pick inserted into the center of the cake comes out clean.
13. Let cakes rest for 10 minutes. Turn out onto cooling racks.

Minette Recommends ~

- Buy UNSALTED pistachio nuts, shelled if you can find them!
- Pistachio paste can be ordered online but you can make your own. Put pistachio nuts in a coffee grinder and grind until you have a smooth paste.
- Make sure all your ingredients are at room temperature.
- Creaming butter and sugar often means different things to different people. When done correctly, the mixture will be lighter in color, fluffy with very little grit when rubbed between your fingers. Use medium speed for 3-4 minutes with a paddle attachment. Should be all you need.
- King Arthur is my go to flour.

- Once cakes are out of the oven for 10-15 minutes, take them out of the pan and allow them to cool on a cooling rack. When they are still a little warm, wrap them in Saran Wrap and let them finish cooling. Place in fridge once they have cooled.