



Pistachio Cake

ingredients

For The Cake:

- 1 cup shelled pistachios (3/4 cup flour, ground into a meal)
- 1½ cups all-purpose flour
- 2 tsp baking powder
- 2 tsp matcha powder
- ½ tsp coarse salt
- ½ cup butter (or olive oil)
- 3 Tbsp olive oil
- 1½ cups sugar
- 3 large eggs
- ½ cup unsweetened almond milk
- ½ cup unsweetened plain coconut yogurt
- 1½ teaspoon vanilla extract
- ½ teaspoon almond extract (optional)

For the white chocolate frosting:

- 7 ounces white chocolate chips
- 1 cup vegetable shortening or vegan butter
- Pinch coarse salt
- 1 teaspoon vanilla extract
- 3 tablespoons almond milk
- 3 - 4 cups powdered sugar

directions

To make the cake:

- Preheat oven to 350°F and grease and flour 2 8-inch baking pans.
- Grind pistachios in a food processor or food mill until they become a fine meal similar to almond flour.
- In a mixing bowl, combine ground pistachios, flour, baking powder, matcha, and salt. Whisk until evenly distributed. Set aside.
- In a large bowl with an electric mixer, beat the vegan butter, vegetable shortening and sugar until light and fluffy, about 2 minutes.
- Add eggs, one at a time, beating until each egg is incorporated.
- Mix in the milk, yogurt, vanilla extract and almond extract until combined.



Pistachio Cake

continued

directions

- About 1/2 cup at a time, add the flour mixture to the wet ingredients, beating until combined. Continue until everything is mixed together, scraping the sides as needed.
- Pour batter into prepared pans and bake for 35 - 40 minutes, or until an inserted toothpick comes out clean.
- Remove from the oven and allow cakes to cool to room temperature before frosting.

To make the frosting:

- Add white chocolate chips to a small mixing bowl. Microwave for two 30-second intervals, stirring between to help the chocolate melt. If needed, continue to heat for 10 second intervals, until the chocolate is melted after stirring.
- In a large bowl with an electric mixer, beat the butter or oil with salt, vanilla extract and almond milk. Add melted chocolate and about 1 cup of powdered sugar. Mix until combined.
- Then, add about 1 cup of powdered sugar at a time until you reach your desired consistency.
- Frost cake as desired.