



Pistachio cake with cherry compote and cream cheese icing

By Donna Hay

20 minutes

Preparation time

2 hours

Cooking time

Serves 12

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INGREDIENTS

Pistachio cake

250g unsalted butter, chopped and softened

1½ cups (330 g) caster (superfine) sugar

2 teaspoons vanilla extract

6 eggs

2 cups (300 g) plain (all-purpose) flour

1 tablespoon baking powder

1¼ cups (150 g) almond meal (ground almonds)

1 cup (130 g) ground pistachios+

1 tablespoon finely grated orange rind

1 teaspoon ground cinnamon

1/2 cup (125 ml) milk

Vanilla cherry compote

500 g frozen pitted cherries ½ cup (110 g) caster sugar, extra 2 teaspoons vanilla extract, extra

Cream cheese icing

500 g cream cheese, chopped and softened

200 g unsalted butter, chopped and softened, extra

2 cups (320 g) icing (confectioner's) sugar, sifted

2 teaspoons vanilla extract, extra

METHOD

Pistachio cake

- 1. Preheat the oven on Fan Plus at 160°C (325°F). Line 2 x 20 cm round cake tins with non-stick baking paper.
- 2. Place the butter, sugar and vanilla in the bowl of an electric mixer and beat for 5 minutes or until pale and creamy.
- 3. Add the eggs, 1 at a time, beating well after each addition. Sift over the flour and baking powder.
- 4. Add the almond meal, ground pistachios, orange rind, cinnamon and milk and fold until just combined.
- 5. Divide the mixture evenly between the prepared tins and bake for 45–50 minutes or until cooked when tested with a skewer.
- 6. Allow to cool in the tins for 10 minutes, before turning out onto a wire rack to cool completely.

Vanilla cherry compote

- 1. Place the cherries, extra sugar and extra vanilla in a large non-stick frying pan over low heat.
- 2. Stir until the sugar has dissolved. Increase the heat to high and bring to the boil.
- 3. Cook, stirring continuously, for 8-10 minutes or until the sauce has thickened slightly.
- 4. Allow the compote to cool completely.

Cream cheese icing

- 1. To make the cream cheese icing, place the cream cheese, extra butter, icing sugar and extra vanilla in the clean bowl of an electric mixer.
- 2. Beat for 8 minutes or until pale and fluffy.
- 3. Place the cream cheese icing in the refrigerator for 1 hour or until firm. Transfer three quarters of cream cheese icing into a large piping and reserve the remainder.

To assemble

- 1. To assemble, trim the tops and slice each cake in half horizontally, using a large serrated knife.
- 2. Place one of the cake layers on a cake stand or plate. Pipe the cream cheese icing around the edge of the cake, in a 2cm border, keeping the middle clear.
- 3. Fill the middle with a third of the vanilla cherry compote. Repeat the process, finishing with the remaining cake.
- 4. Top with the reserved icing and spread over the top and sides.

Hints and tips

• To make enough ground pistachios for this recipe, place around 11/4 cups (175g) whole unsalted pistachios in a small food processor and pulse until finely chopped.