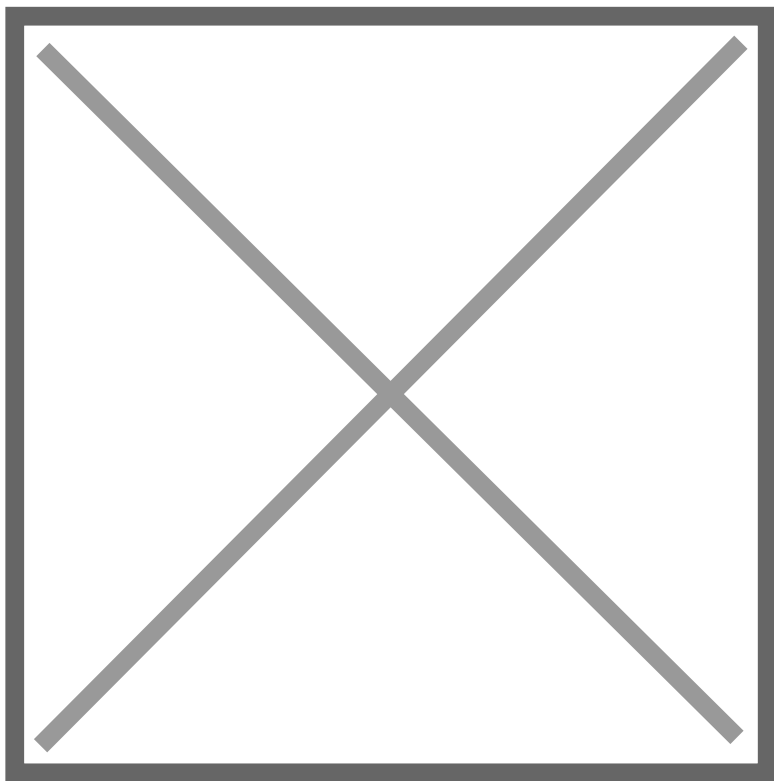


Pistachio cardamom cake

From: receptumedis.it



Prep	0:20
Cook	0:45
Yields	4 servings

Very simple and tasty cake.

Ingredients

For the cake:

- 50 g peeled pistachios
- 150 g flour
- 0.75 tsp ground cardamom or 2 tsp whole cardamom seeds.
- 115 g butter
- 200 g sugar
- 3 eggs
- 1 tsp baking powder
- 1 pinch of salt

For the topping:

- 30 g butter
- 1 tsp sugar
- 60 g almond flakes

Instructions

1. Heat the oven to 175 degrees.
2. Melt 30 g of butter and pour it to a baking form.
3. Spread 1 tsp of sugar to cover the whole bottom of the form.
4. Spread almond flakes evenly across the bottom.
5. Grind pistachios with 35 g flour and cardamom with a grinder or blender.
6. In a separate bowl mix butter and sugar (3 min).
7. Add eggs and mix evenly.
8. In a separate bowl mix flour, pistachio mix, baking powder, and salt.
9. Add flour mix to butter mix and mix briefly and carefully.
10. Add dough to the baking form.
11. Bake for 40-45 min.
12. Let it rest for 15 min.

Revision #1

Created 2023-06-22 07:08:49 UTC by Žygimantas

Updated 2024-02-17 18:34:22 UTC by Žygimantas